

**This is not a set priced menu, all items ordered will be charged individually.**  
**If you would like a set 2/3 course price per person for your chosen menu then this can be arranged prior to your booking**

## **Lunch**

**Parties of 12 and over please choose 5 starters, 5 main courses and 5 desserts**  
**Menus can be typed with or without prices and with a heading of your choice**

### **Starters**

1. Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)  
£6.75
2. Duck and Orange Pâté, Spiced Orange Chutney, Oatcakes  
£6.75
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip  
£6.75
4. Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (v)  
£6.75
5. Smoked Chicken and Avocado Salad, Fresh Leaves and Mustard Dressing  
£6.95
6. Homemade Soup of the Day served with Crusty Bloomer  
£4.95
7. Smoked Salmon and Prawn Cocktail, Tangy Marie-Rose Sauce, Wholemeal Bread  
£7.25
8. Tomato, Fresh Basil and Goats Cheese Bruschetta with Balsamic Drizzle  
£6.95

### **Desserts**

1. Melon, Pineapple, Berry Compote, Fruit Compote, Strawberry Ice-Cream  
£6.75
2. Rhubarb and Fresh Custard Trifle, Chantilly Cream and Vanilla Ice-Cream  
£6.75
3. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream  
£6.75
4. Chocolate Fudge Cake, Vanilla Ice-Cream, Warm Chocolate Sauce  
£6.75
5. White Chocolate Bread and Butter Pudding with Homemade Custard  
£6.75
6. Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery  
£6.95
7. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce  
£3.95

**Tea or Coffee with Chocolate Mint Crisps**  
**£2.50**

## Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Pink Peppercorn Sauce with Roast Root Vegetables  
£11.25
2. Fillet of Salmon, Sautee Vegetables, Creamy Mash, White Wine Cream Sauce  
£11.25
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry  
£11.25
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip  
£10.75
5. Moroccan Lamb and Red Pepper Tagine served with Basmati Rice and Mini Naan Bread  
£11.25
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta  
£10.75
7. Button Mushroom and Pepper Stroganoff cooked in a Cream Sauce with Brandy, Mustard and Paprika (v)  
£10.50
8. Creamy Chicken and Broccoli Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Bread  
£11.50
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.50
10. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese  
£11.95
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.75
12. Sea Bass Fillets, Sautéed Vegetables, Cherry Tomato Sauce Vierge  
£12.50
  
13. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,  
Fries and a Pink Peppercorn Sauce  
£19.95
  
14. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad  
Coronation Chicken ~ £10.95  
Prawn Marie Rose ~ £11.50  
Honey Roast Ham and Pineapple ~ £10.95