

SATURDAY
4 COURSE DINNER
£23.00

Briè

Deep fried brie served with fruit coulis and a salad garnish.

Patè

Chef's homemade pate served with finger toast and a salad garnish.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with orange segments.

Plaice

Goujons of plaice, breaded, deep fried and served with a salad garnish.

Black Pudding

Cooked in garlic butter and served with a salad garnish

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Lamb

Shank of Lamb served with a mint, honey and white wine sauce.

Salmon

Poached salmon with prawns in a white wine cream, onion and brandy sauce

Chicken

Chicken breast pan fried served in a cream, onion, mushrooms and brandy sauce.

Fillet steak (£3.00 extra)

6oz fillet steak served in a red wine and mushroom chasseur sauce

Sirloin steak

8oz sirloin steak served with mushrooms, onions and tomato.

Roast of the Day

Chef's roast of the day.

Vegetarian (V)

Chef's vegetarian dish of the day.

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Sweets

A selection of sweets from the trolley.

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Coffee

Fresh brewed filter coffee and mints.

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes may be served without sauces if required. All dishes inclusive of V.A.T.