

DINNER MENU

Starters

SOUP

Homemade Soup of the Day

MELON 'CASTLE' STYLE

Slices of succulent melon served with orange and apple and drizzled with a rich coulis

SMOKED HADDOCK

Smoked Haddock in a cheese sauce on toasted wholemeal bread
Sprinkled with cheddar and parmesan cheese and finished under the grill

MUSHROOMS

Mushrooms sautéed in Virgin Oil and garlic butter and served on a crouton

PATE

Pate of the day served with melba toasts, salad garnish and coulis

ANTIPASTO

A selection of dry cured ham and salamis

LEEK TART

Leeks and a creamy sauce served in a pastry case with a side garnish.

Main Course

ROAST

Freshly cooked Roast of the Day served with traditional accompaniments

8OZ SIRLOIN STEAK (£3.00 extra)

Sirloin steak cooked to your liking served with a peppercorn sauce

SALMON

Poached salmon Elouise served in a creamy white wine sauce on a bed of spinach

FILLET OF PORK

Tenderloin pan fried fillet of pork served in a sweet and sour sauce with blackcurrants

BRAISED BEEF

Aiguillette de boeuf braise style topside of braised beef in a red wine with bacon, button mushrooms and onions

STUFFED AUBERGINE

Sweet aubergine halves, filled with a mixture of onion, tomato and aubergine, sprinkled with cheese and breadcrumbs and grilled.

CHICKEN

A poulet chrivry style breast of chicken with shredded vegetables served on a crisp crouton with a parsley and tarragon sauce

A SELECTION OF FRESH HOMEMADE SWEETS

COFFEE AND MINTS (£1.90)

£17.45 per person

To the best of our knowledge none of the above dishes contain G.M. Foods