

LUNCHEON MENU

Starters

SOUP

Homemade Soup of the Day

MELON 'CASTLE' STYLE

Slices of succulent melon topped 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

PRAWN COCKTAIL

Delicious Prawns coated in a marie rose sauce on a bed of crisp salad served with brown bread and butter

ANTIPASTO

A selection of dry cured ham and salamis

Main Course

ROAST

Freshly cooked Roast of the Day served with traditional accompaniments

HADDOCK MORNAY

Poached Haddock served in a white wine and cream cheese sauce topped with cheese and finished under the grill.

STEAK AND KIDNEY PIE

Home made Steak and Kidney pie using short crust pastry

LAMBS LIVER

Slices of pan fried Lambs Liver with onion and bacon pieces
in a sherry sauce

STUFFED AUBERGINE

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

CHICKEN

Chicken supreme poached in white wine, served in a tomato, onion and garlic sauce accompanied with fresh vegetables.

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