



Weekend Set July Menu 2018

Available Friday and Saturday Night 5.30pm-9.15pm

3 Courses £22.95

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

Soup of the Day

(V) Watermelon with Chicory and Provolone Cheese with a Mint Dressing

Sticky Chicken Wings with Honey and Soy Glaze Served with Dressed Leaves

Gammon and Spring Vegetables Terrine served with an Apple and Raisin Chutney, Brown Toast,

Prawn Marie Rose Cocktail served on Cos Lettuce with Brown Bread

MAINS

Stuffed Chicken Breast with Cream Cheese and Sundried Tomatoes served with a Tomato and Basil Sauce

Lamb Rump on Garlic Mash with A Rosemary Lamb Sauce (£2.95 Supplement)

Taponade Crusted Fillet of Hake with Herb Marinated New Potatoes served with Ratatouille Dressing

(V) Roast Pepper Filled with Provençale Vegetables and Mozzarella Cheese served with a Dressed Salad and a Pesto Dressing

Confit Duck leg on Stir Fry Noodles Tossed in Hoisin Sauce

DESSERTS

Cherry Sponge served with Home Made Custard

Milk Chocolate Roulade Filled with Strawberry Jam and Chantilly Cream

White Chocolate and Pistachio Parfait served with White Chocolate Sauce

Lemon Posset served with Homemade Shortbread Biscuit

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day

ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

New Potatoes - £3.25	House Salad - £3.50	Roasted Mediterranean Vegetables - £3.75
Sweet Potato Wedges - £4.50	Garlic and Mozzarella French Stick - £3.75	Fresh Vegetables - £3.75
Spinach and Leek Gratin - £4.50	Home cut Chips - £3.25	Courgette Fritters - £4.25
Sautéed Mushrooms with Garlic or Plain Butter - £3.25	Creamy Potato, Garlic and Herb Crumble - £3.50	

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****