



**Weekend Set March Menu 2019**  
**Available Friday and Saturday Night 5.30-9.15pm**  
**3 Courses £22.95**

**\*\*All dishes are subject to availability\*\***

**WIFI CODE**  
**J28GUEST**

**MAINS**

**STARTERS**

Soup of the Day

Mild Homemade Chicken Curry with Fluffy Turmeric & Spiced Cumin Basmati Rice Garnished with Coriander

Pulled Pork, Jalapenos and Cheese Wraps, served with BBQ Sauce and a Dressed Salad

Prawn Cocktail served with Cos Lettuce and Brown Toast

(V) Mozzarella Caprese Salad served with Basil Oil and Balsamic Vinegar

Slow Roasted Shoulder of Lamb on Broken Potatoes with Caramelised Onion and Paprika served with Rosemary Jus  
**(£2.95 supplement)**

Roast Chicken Breast Stuffed with Pesto, Cream Cheese and Sun-Dried Tomatoes served with a Creamy Tomato Sauce

Braised Beef Steak on Horseradish Mash Potato with a Tarragon Port Jus

Homemade Fish Pie topped with Mash Potato and Cheese

(V)Roasted Mediterranean Vegetable Strudel served with a Red Pepper Coulis and Dressed Salad

**DESSERTS**

Walnut and Coffee Sponge served with Homemade Custard

Peanut Butter Parfait served with Caramel Sauce

Milk Chocolate Panna Cotta served with Coconut Sauce

White Chocolate and Raspberry Cheesecake served with Raspberry Coulis

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

Cauliflower Cheese - £3.95

Roasted Root Vegetables - £4.50

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.25

Honey Glazed Parsnips - £3.75

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