



DAILY MENU

STARTERS

ROAST TOMATO SOUP AND SLICED BRUSCHETTA (V)

CRAYFISH COCKTAIL SERVED WITH BROWN BREAD FINISHED WITH SMOKED MARIE ROSE SAUCE

ASPARAGUS WRAPPED IN PARMA HAM AND DRIZZLED WITH HOLLANDAISE SAUCE

DEEP FRIED BREADED FIELD MUSHROOM AND LIGHT GARLIC MAYONNAISE

MAINCOURSES

HERB CRUSTED RACK OF LAMB WITH JERSEY ROYALS AND MINT SCENTED JUS

PAN FRIED CORN FED CHICKEN BREAST ON A FRESH LEAF SALAD AND HOMEMADE BERNAISE SAUCE

TUNA LOIN STEAK GLAZED WITH TOMATO BASIL AND MOZZERELLA AND PESTO DRESSING

RICOTTA AND SPINNACH RAVIOLI TOSSED IN GARLIC AND MUSHROOM SAUCE (V)

DESSERTS

RICH CHOCOLATE TART, VANILLA ICE CREAM AND STRAWBERRY COULIS

SUMMER FRUIT COCKTAIL AND CLOTTED CREAM

CINNAMON GLAZED BANANA PANCAKE, CHOCOLATE SAUCE AND CHANTILLY CREAM

SELECTION OF CHEESE AND BISCUITS WITH CELERY, APPLE AND WALNUTS

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£9.95 X 1 COURSE * * * £12.95 X 2 COURSES * * * £15.95 X 3 COURSES
ALL COURSES INCLUDE COFFEE

ALL DIETARY REQUIREMENTS ARE CATERED FOR