

Fathers' Day Lunch Menu

Sunday 19th June 2016



Adults are required to choose a minimum of 2 courses including a main course from this special menu - Thank you

STARTERS @ £6.95 (unless otherwise stated)

Our starters are served with fresh bread and butter

Mozzarella and Tomato Salad

A tower of mozzarella & tomato drizzled with fresh basil dressing

Chef's Home-Made Chicken Liver pâté

Served with port infused cranberry sauce

Calamari - Deep Fried Squid

Lightly coated fried squid rings, with tartar sauce and lemon wedge

Creamy Garlic Mushrooms

Mushrooms sautéed in garlic butter, with sherry and grain mustard, finished with a little cream

Oak Smoked Salmon

Sliced smoked salmon, served with a crème fraiche dip infused with lemon, herbs and horseradish

Prawn Cocktail

Atlantic prawns in marie-rose sauce on a bed of leaves

Also available:

Garlic Ciabatta Bread - Toasted ciabatta oozing with hot garlic butter - £3.50

skinny French fries - with mayo dip - £3.50

PASTA starter @ £6.95 / main course @ £12.95

Ravioli Pomodoro

Pasta parcels with a pumpkin and ricotta stuffing, dressed with a fresh tomato and basil sauce

Linguini with Pesto

Linguini pasta in a pine nut, fresh basil, garlic, parmesan and olive-oil dressing

MAIN COURSE @ £14.75 (unless otherwise stated)

All the main courses below are served with sautéed fine green beans, Chef's cauliflower cheese and minted new potatoes

Rump of English Lamb - (£3.00 supplement)

Prime rump of English lamb served with a rosemary, redcurrant, garlic and red wine reduction

Carved Sirloin of Beef

Served with a rich whisky and grain mustard pan gravy and Yorkshire pudding (*accompanied by cream of horseradish sauce*)

Fillet of Lemon Sole

Filled with smoked salmon and prawns served on a bed of spinach, in a white wine and lemon butter sauce

Chicken 'Diane'

Free range chicken supreme cooked with an onion, Dijon mustard, mushroom and brandy cream sauce

Fillet Supreme of Cod

Supreme of cod 'Spanish style' with tomato, prawns, mushrooms, herbs and a touch of cream

Please ask your waiting staff for our selection of desserts and cheese.