

Midweek Lunchtime Special

Daily Changing 3 Course Lunch Menu
Served from Monday to Saturday, Inc.
£11.50 per head inc. vat @ 20%
Monday 17th January 2011

+++ Sample Menu ONLY +++

Starters

Homemade soup of the day served with a freshly baked crusty baked roll.

Seasonal chilled melon served with red apple and grape salad, fruit coulis and iced sorbet.

Deep fried whitebait coated in a herb flour and served with fresh salad, sweet chilli dip and brown bread and butter.

Pot of creamy mushrooms with stilton cheese and cracked black pepper served with salad garnish and toast.

Main Course

Traditional roast loin of Pork served with a homemade Yorkshire pudding, apricot and sage stuffing, roast potatoes and pan gravy.

Homemade corned beef pie topped with shortcrust pastry and served with onion gravy.

Creamy Salmon, leek and dill pie topped with puff pastry.

Minced beef, capsicum and onion meatballs in a rich tomato sauce served on tri coloured Fusilli pasta with garlic bread.

(V) Roasted stuffed peppers with a tomato and Mediterranean Cous Cous topped with mozzarella cheese with mild cheese sauce.

All served with seasonal vegetables and potatoes unless otherwise stated.

Sweets

Homemade apple cobbler served with freshly made custard.

A selection of English and Continental cheeses served with selected crackers and fruit.

You're Choice of a cold sweet with fresh pouring cream served from our sweet trolley.

Coffee

Freshly brewed Cafetiere of Colombian coffee with fresh cream and chocolate or Yorkshire blend Tea with milk or lemon may be taken as an alternative to a dessert.