

SPECIAL EVENING MENU

Homemade Soup of the Day with crusty bread

Braised Mushrooms in a Garlic Sauce Topped with Cheese

Fan of Fresh Melon with Orange and Raspberry Coulis

Homemade Pate with Salad and Wholemeal Toast

Peeled Prawns on a Bed of Lettuce Served with Marie Rose Sauce

Fried Camembert with Sweet Chilli Dip

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Pan Fried 21 Day Mature Sirloin Steak Served with a Diane Sauce

Roasted Half Shoulder of Lamb with Mint & Redcurrant Gravy

Grilled Gammon Steak Topped With Tomato Sauce & Melted Cheese

Pork Medallions with a Peppered Cream Sauce

Grilled Chicken Fillet Cooked with Onions & Mushrooms in a Creamy Dijon Sauce

Poached Salmon Fillet with Salad & Herb Butter

Cannelloni Filled with Ricotta & Spinach with Tomato & Cheese Topping

All Main Courses are served with fresh Vegetables and Potatoes

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2 Courses £17.50

Selection of Homemade Desserts £3.95

Fresh Percolated Coffee £1.95