

Evening Specials

To Start

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

Deep fried Camembert served with a Sweet Chilli Dip

Main

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

Roasted Shoulder of Lamb with Mint & Redcurrant Gravy

Pork Fillet Sautéed with Butter served with a Peppered Cream Sauce

*Grilled Chicken Fillet Cooked with Onions and Mushrooms
In a Creamy Dijon Sauce*

Sautéed Sea Bass Fillets garnished with Asparagus & Herb Butter

Poached Salmon Fillet with Salad & Parsley Butter

Cannelloni Filled with Ricotta & Spinach with Tomato & Cheese Topping

All Main Courses are served with fresh Vegetables and Potatoes

2 Courses £17.95

Selection of Homemade Desserts £3.95

Fresh Percolated Coffee £1.95