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 Brie Wedges Served with a Sweet Chilli Dip*

 ***Main***

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

 *Slow Roasted Lamb with Mint & Redcurrant Gravy*

*Pork Fillet Sauted with Butter served with a Peppered Cream Sauce*

*Chicken Fillet Cooked with Creamy Onions & Mushroom in a Creamy Dijon Sauce*

*Sauted Sea Bass Fillets Garnished with Asparagus, Salad & Herb Butter*

*Poached Salmon Fillet with Salad & Parsley Butter*

*Cannelloni filled with Spinach & Ricotta topped with fresh Tomato Sauce*

*& Cheddar cheese*

*All Main Courses are served with fresh Vegetables and Potatoes*

#### ***2 Courses £24.95***

#### *Selection of Homemade Desserts £6.95*

 *(10% service charge added to parties of 6 or more)*