

Main Course Only Â£12.00

Two Courses Â£16.00

Three Courses Â£20.00

Starters

Main Course

Desserts

Homemade Chicken Liver Pate with Cumberland Sauce & Melba Toast.

Roast Loin of Pork with Apple Sauce, Stuffing & Gravy.

Baileys Cheesecake.

Selection of Various Soups: Vegetable, Mushroom & Red Pepper, Broccoli & Stilton, Tomato, Beef Goulash.

Breast of Chicken in a Chasseur Sauce.

Lemon Meringue Pie.

Grilled Goats Cheese with Balsamic Dressing.

Honey Baked Ham in a Parsley Sauce

Profiteroles with Chocolate Sauce.

Oak Smoked Salmon with Lemon & Black Pepper.

Roast Crown of Turkey Breast with Chiplata, Stuffing & Gravy

Fresh Fruit Salad.

Egg Mayonnaise Salad.

Braised Steak in a Red Wine Sauce.

Cheese & Biscuits

Tossed Prawn & Pineapple Salad with Marie Rose

Braised Leg of Lamb with Rosemary & Mint Gravy

Mixed Ice Cream.

Prawn & Egg Salad with Marie Rose Sauce.

Gammon Steak with Pineapple.

Lemon Tarte.

Beef Bourguignonne.

Apple Pie & Custard.

Fresh Fillet of Cod in a Tomato & Prawn Sauce.

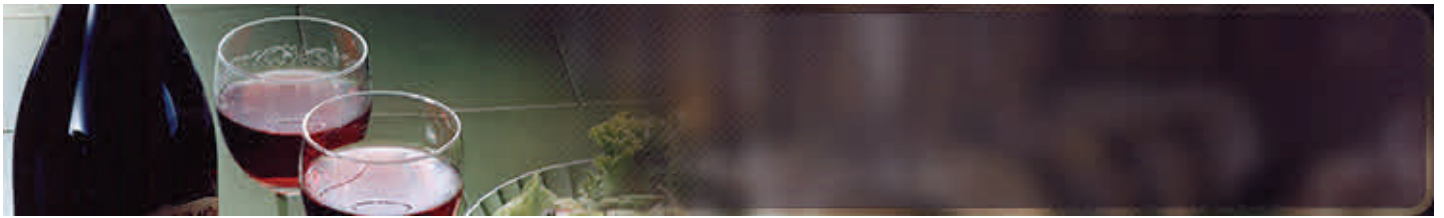
Apple & Blackberry Pie.

Fresh Fillet of Salmon in a Hollandaise Sauce.

Apple Crumble.

Fresh Fillet of Haddock in a Mushroom Sauce.

Coffee & Dinner Mints.



Bacon Baps Â£3.50 pp

Sandwiches, Chips & Cocktail Sausages Â£6.00pp

Homemade Soup & Sandwiches Â£6.00pp

Hot & Cold Buffet Â£13 pp

Hot - Chicken Curry, Beef Goulash, Chilli Con Carne with Rice of New Potatoes

Cold - Sliced Roast Turkey, Roast Ham, Prawns, Fresh Salmon, Coleslaw, Mixed Salads
& Pasta Provencale

Add a Starter Â£17.50pp : Add a Starter & Dessert Â£21.50pp

One Option Main Courses Â£10.00pp 20 people

Chilli Con Carne with Rice

Chicken Curry with Rice

Beef Goulash with New Potatoes