

Sunday Menu

Starters

Cream of tomato and sweet pepper soup

Prawn cocktail with Marie rose sauce

Crispy Duck with Hoi sin sauce and pancakes

A Cool Slice of Passion Cantalope Melon with a Sweet Berry Compote

Main Course

Roast Beef Served with Yorkshire pudding and Roast potatoes with a rich pan gravy

Roasted breast of Chicken with port and red wine jus

Pan fried Salmon Supreme served with White wine & brandy Sauce

Aubergine stuffed with peppers, olives, tomato & basil & topped with mozzarella cheese (v)

All served with potatoes and seasonal steamed vegetables

Desserts

Glazed lemon tart

Sticky toffee pudding

Baileys crème brulee

Cheese & Biscuits

Two courses - £16.00

Three courses - £20.00