



STARTERS

GARLIC BREAD

3 Slices of Garlic Bread with or without Melted Cheese

SPRING VEGETABLE SOUP

Vegetables finely chopped in a vegetable broth.

CHICKEN AND GINGER SOUP

Creamy Chicken soup with a subtle taste of ginger.

CHICKEN LIVER PATE

served with hot buttered toast.

CREAMED MUSHROOMS

Button Mushrooms cooked in a cream sauce topped with grilled cheese.

MAINS

ROAST CHICKEN

Thick slices of Chicken served with Stuffing & a chicken gravy.

ROAST BEEF

Thick slices of roasted beef served with a rich gravy & a Yorkshire pudding.

ROAST LAMB

Roasted with Rosemary & Garlic, sliced & served with a mint gravy.

SALMON FILLET

Gently grilled in butter.

CHICKEN CAMEMBERT

A Chicken breast filled with Camembert cheese and topped with a creamy Mushroom sauce

PORK FILLETS

Tenderloin of pork wrapped in smoked back bacon, then gently simmered in a sauce of white wine, cream, mustard seeds and English mustard.

GAMMON STEAK

A large grilled gammon steak, served with seared pineapple or a fried egg.

BROCCOLI AND CAULIFLOWER CRUMBLE

Broccoli and Cauliflower cooked in a cheese sauce topped with a Garlic and Herb Crumb.

DESSERTS

BREAD AND BUTTER PUDDING

Home made bread and butter pudding served with fresh Cream,

STICKY TOFFEE PUDDING

Homemade Toffee Sponge smothered in a rich Toffee Sauce. Served with Cream, Custard or Ice Cream

CRÈME BRULÉE

An authentic classic French Brulée

APPLE AND CHERRY PANCAKE STACK

Three American style pancakes interlaced with cherry and apple sauce,

BAILEYS CHEESECAKE

Homemade cheesecake laced with baileys

ICE CREAM

3 scoops of Vanilla, Chocolate or Strawberry Ice cream topped with Chocolate Sauce