

Evening Menu

Two or Three Courses

Starters

Smoked Chicken and Bacon Salad with a Honey and Wholegrain Mustard dressing
Galia Melon slices with Parma Ham
Mackerel and Prawn Pate served with granary toast and a Dime and Dill dressing
Tomato and Feta Salad with a Basil dressing

Main Courses

Minted Lamb Steaks served with a Red wine and Rosemary jus
Darne of Salmon with a Caper and Prawn Hollandaise
Supreme of Chicken wrapped in Smoked Bacon and served with a Fresh Herb
Provinciale sauce
Roast Mediterranean Vegetable Filo Tart with a Wild Mushroom cream sauce
All served with new potatoes and medley of seasonal vegetable

Desserts

Hot Apple and Pear Strudel with Vanilla-pod Ice cream
Toffee and Chocolate covered Profiteroles filled with crème Chantilly
Fresh Fruit Salad
Cheese & Biscuits

Finished off with.....Filtered Coffee and Mints

£22.50 in Vat for 2 courses

£25.50 inc Vat for 3 courses