



June 2018

To Start

Cream of broccoli soup with crispy croutons
Fantail of honeydew melon with a compote of forest berries
Prawns Marie Rose topped with smoked salmon
Button mushrooms cooked in a creamy garlic herb sauce
Brussel pate fruit chutney and crusty bread

Main Courses

Roast topside of beef. Yorkshire pudding and pan gravy
Roast loin of pork with apricot and red onion marmalade
Grilled fillet of cod with a white wine and mussel cream sauce
Pan fried chicken breast masked with a rich stilton sauce
Sundried tomato and black olive risotto topped with parmesan
served with a selection of seasonal vegetables and roast potatoes

To follow

Hot sweet of the day
Profiteroles filled with cream topped with warm chocolate sauce
Honeycomb and butterscotch cheesecake with a raspberry coulis
Buttermilk pancakes with vanilla ice cream and butterscotch sauce
Tangy lemon tart. Chantilly cream and forest berries

3 courses £15.95 per person excluding coffee

Starter / Dessert £3.95 each – Main Course Only £8.95