



Traditional menu available all year exc december

Homemade tomato & basil soup with croutons

Traditional prawn cocktail with fresh lemon, brown bread & butter

Chilled melon with raspberry sorbet

Homemade chicken liver pate with melba toast & sweet gooseberry compot

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Traditional roast leg of lamb with mint sauce, redcurrant jelly & gravy

Oven baked breast of chicken with a creamy leek and mushroom sauce

Seared salmon on a bed of spinach with a lemon, pesto & olive oil dressing

Red sweet pimento pepper, goats cheese & pecorino tart

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Homemade apple pie with custard or cream

Homemade chocolate profiteroles

Homemade fresh fruit meringue baskets with cream

Cheddar, stilton & brie cheeses with biscuits

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Coffee/ tea with mints

Lunchtime price.....£19.50 per person inc vat at 20%

Dinner price.....£23.50 per person inc vat at 20%

Individual main course choices required 72 hours in advance

Please note this menu is not available during December