

Sample Luncheon Menu

Two Courses £12.00

To Start

Gravadlax of Salmon Dill Mayonnaise



Grilled Stilton on Toast with Tomato Salsa



Pea & Bacon Risotto, Herb Salad



Terrine of the Day with Homemade Chutney



Parma Ham, Mozzarella and Tomato Salad



Char Grilled Chicken Caesar Salad



Soup of the Day

Main Courses

Linguini Pasta, Bolognese Sauce, Parmesan Cheese



Homemade Fishcake, Tartare Sauce, Onion and Tomato Salad



Pan Fried Calves Liver with Mash



Filo Parcel of Mushrooms and Homemade Salsa



Smoked Haddock Tortellini, Chive and Lemon Sauce



Sirloin Minute Steak, Fried Onions, Creamed Potatoes



Char Grilled Pork Steak, Ratatouille Sauce

All Main Courses Served with Seasonal Vegetables

Puddings

Iced Terrine of Bitter Chocolate Homemade Ice Cream



Iced Lemon Possett Terrine, Mixed Berries



Vanilla Cheesecake with Raspberries



Steamed Sponge Pudding, Soft Fruit Compote Clotted Cream



Selection of Ice Cream, Fudge Sauce



Selection of British Cheeses Biscuits and Chutney £7.50

Coffee

£2.50

Kenya Costa

Espresso

Cappuccino

Latte

Café Noir

Teas

£2.50

Ceylon, Earl Grey

Darjeeling, White Needle, Traditional English,

Peppermint, Jasmine, Green Tea

Assorted Fruit Teas and Infusions

Liqueur Coffee

£5.95

French

Cognac

Irish

Irish Whiskey

Jamaican

Dark Rum

Calypso

Tia Maria

Highland

Whisky