

Menu from 4th January 2019

Fresh Home-made soup of the day GF

Our soups are all freshly made on the day using the finest ingredients and nearly always vegetarian and gluten free, if not we always have an alternative served with either brown or white roll

(gluten free bread available upon request)

Prawn cocktail GF

Juicy North Atlantic Prawns in a gluten free Marie rose sauce
Sprinkled with paprika and served on a salad garnish
and brown bread and butter

(gluten free bread available upon request)

Seasonal medley of Melon GF V

Diced Cantaloupe, Galia and Watermelon
served with an autumn fruit & ginger compote

Pulled chicken terrine GF

A layered sliced terrine of pulled chicken and herbs bound together and served with a seasonal salad and sliced bread

(gluten free bread available upon request)

Mains

Chicken tikka

Originating in the Punjab region of northern India this yogurt-based curry of medium spice infused red chilli, ginger & lemon juice delivers a feel-good factor, served with rice, mini naan bread, poppadum's & mango chutney

Vegetable Korma

A dish from the northern region of India.....seasonal vegetables with Onion, ginger, garlic, cumin & coriander combined in a mildly spiced yogurt-based curry served with rice, mini nan bread, poppadum's & mango chutney

Slow braised lamb shank "Simply lovely!" GF

Falling of the bone after being slowly braised with winter root vegetables served with a red wine & rosemary gravy and seasonal vegetables just marvellous.

Fisherman's Pie

White fish, smoked haddock with salmon & king prawns in a white wine sauce topped with creamy mash and oven baked served with garden peas.

Classic lasagne

A triple layered beef lasagne served with garlic croutons and choice of Chips, sweet potato fries or potato wedges

Grill section

Gammon or Maple Gammon steak with usual tomato, garden peas, pineapple & chips

Friday/ Saturday only

Fillet steak with usual tomato, onion rings, grilled tomato, garden peas & chips

Desserts

New York salted caramel Vanilla cheesecake GF

As previous menu

Apple & blackberry crumble V

Slices of Bramley apple and whole blackberries topped with a golden crumble served hot.

Chocolate fudge gateau GF

As previous menu

Triple Chocolate souffle cup GF

A rich chocolate cream mousse
with a chocolate sauce centre set in a milk chocolate cup

Lemon Tart

A simple yet tasty lemon tart dusted with icing sugar in a pastry base

Cheese & biscuits