




DINNER MENU 3 COURSE

STARTERS

HOMEMADE CREAM OF VEGETABLE SOUP
CHICKEN LIVER PARFAIT WITH REDCURRANT SPICED CORDIAL (GF)
WEST COUNTRY CRAB CAKES WITH FRESH SIDE SALAD
FIG AND GOAT'S CHEESE PASTRY PARCELS WITH PLUM CHUTNEY (V)
PRAWN COCKTAIL WITH BUTTERED BROWN BREAD
BATTERED CHICKEN FILLTER WITH SWEET CHILLI SAUCE
FRUIT JUICE (GF V)

MAIN COURSES



ROAST BEEF WITH YORKSHIRE PUDDING
ROAST TURKEY WITH CRANBERRY SAUCE
SUCCULENT BRAISED BEEF IN RED WINE
LAMB RUMP WITH PLAIN OR MINTED GRAVY
ROAST CHICKEN BREAST WITH A CREAMY WHITE WINE AND MUSHROOM SAUCE (GF)
POACHED SALMON STEAK WITH HOLLANDAISE SAUCE
SPINACH AND RICOTTA CANNELONI (V)
MEDITERRANEAN WELLINGTON (V)

ALL SERVED WITH THREE FRESH VEGETABLES AND ROAST AND BOILED POTATOES

SELECTION OF SWEETS TO
CHOOSE ON THE DAY

TEA COFFEE AND MINTS

£24.95 PER PERSON