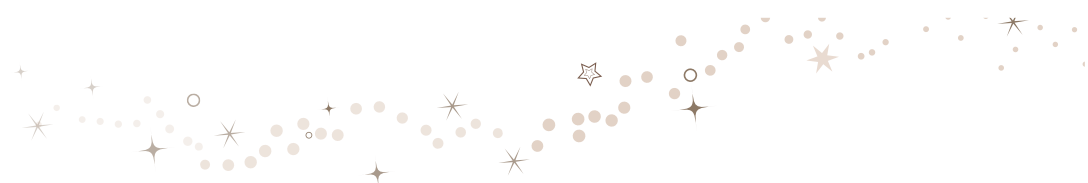


Menu selector



Create your own menu, feel free to mix and match items on this selector - if you need any help or advice about what to serve then just ask. Our chefs are always happy to prepare your favourite dish if it's not featured here. We also cater for vegetarians (Vegetarian Society approved) and special diets.

Starters

- ST1 - £4.30 Duo of melon with a fruit coulis
- ST2 - £4.30 Filo basket filled with mushrooms in garlic & cream sauce on a jumble of leaves
- ST3 - £4.50 Feta & Watermelon Salad
- ST4 - £4.90 Pate (Brussels, Ardennes, Pork, Apple & Calvados) with crisp continental leaves & melba toast
- ST5 - £5.00 Prawns topped with marie rose sauce & served with a green salad, granary bread & butter
- ST6 - £6.00 Roasted salmon on a bed of tomato & basil salad
- ST7 - £6.00 Risotto of seasonal vegetables with chilli ciabatta
- ST8 - £6.50 Chicken & mango salad with a chilli & honey dressing
- ST9 - £7.50 Anti pasta (selection of continental meats, cheese, olives, anchovies, roasted peppers, rustic breads)

Soup

Homemade soups served with bread roll & butter

- SS1 - £3.50 Carrot & coriander
- SS2 - £3.50 Cream of seasonal vegetable
- SS3 - £3.60 Leek & potato
- SS4 - £3.90 Minestrone with grated parmesan
- SS5 - £3.90 Sweet potato & chilli
- SS6 - £3.90 Broccoli & almond
- SS7 - £3.90 Cream of cauliflower with julienne of carrot
- SS8 - £3.90 Vegetable broth with wholemeal croutons
- SS9 - £3.90 Cream of forest mushroom
- SS10 - £3.90 Roast pepper & tomato with basil croutons
- SS11 - £4.00 Traditional pea & ham with herb dumplings

Main courses

Fish

- SM1 - £13.50 Poached salmon with a selection of salads & hot new potatoes
- SM2 - £14.50 Seared tuna with a warm niçoise salad
- SM3 - £16.50 Roast loin of cod wrapped in pancetta on a pea risotto

- SM4 - £16.50 Pan-fried sea bass on a bed of minestrone
- SM5 - £20.50 Trio of shellfish (prawns, crab & scallops) with parpadelle, flavoured with chilli, ginger & fresh coriander

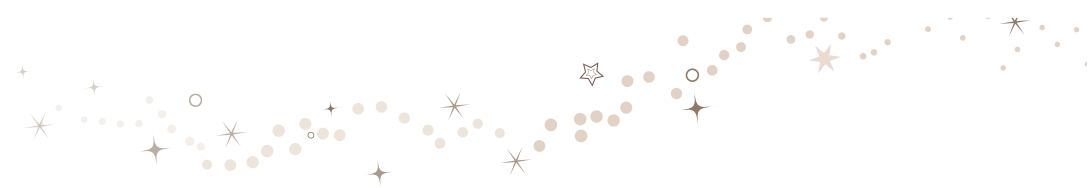
Beef

- SM6 - £12.40 Carbonnade of beef with a herb dumpling
- SM7 - £13.60 Roast beef with yorkshire pudding
- SM8 - £18.80 Hand carved roast sirloin of beef with a peppercorn sauce
- SM9 - £18.80 Prime ribeye steak with a chasseur sauce
- SM10 - £19.80 Fillet steak with pickled walnuts, horseradish cream & a port reduction

Lamb

- SM11 - £14.00 Honey roast leg of lamb with a red onion marmalade
- SM12 - £15.00 Roast chump of lamb with colcannon potatoes
- SM13 - £15.00 Leg of lamb steak, chargrilled with a rosemary & redcurrant sauce
- SM14 - £16.60 Trio of lamb with fondant potato & red wine sauce
- SM15 - £18.90 Loin eye fillet of lamb served with a red wine & rosemary jus

Menu selector



Pork

- SM16 - £13.00** Loin of pork Normandy with a cider, cream & apple sauce
- SM17 - £13.00** Roast pork with a sage & apple stuffing
- SM18 - £14.40** Herb encrusted pork cutlets with a calvados jus
- SM19 - £15.50** Seared pork fillets with apple & sultana compote

Poultry

- SM20 - £12.70** Roast chicken with sausage & bacon roll & stuffing
- SM21 - £13.60** Supreme of chicken with a sauce of your choice
- SM22 - £14.50** Turkey fillet with a savoury stuffing wrapped in bacon
- SM23 - £16.00** Corn-fed chicken filled with a herb stuffing
- SM24 - £17.00** Pan-fried duck breast with a choice of sauce

Vegetarian

- SV1 - £12.50** Roasted pepper stuffed with cous cous
- SV2 - £12.50** Squash, broad bean & chilli risotto with a plum tomato sauce

- SV3 - £12.50** Woodland mushroom pancakes with a tomato & basil sauce
- SV4 - £13.50** Mille feuille of roasted mediterranean vegetables drizzled with pesto
- SV5 - £13.50** Wild mushroom strudel with a dill & celery sauce

Desserts

- SD1 - £3.20** Traditional English trifle
- SD2 - £3.50** Apple pie served with custard or ice cream
- SD3 - £3.80** Profiteroles on a flood of bitter sweet chocolate sauce
- SD4 - £3.80** Summer fruit syllabub
- SD5 - £3.90** Sticky toffee pudding with caramel cream
- SD6 - £3.90** Trio of chocolate mousse
- SD7 - £4.00** Bread & butter pudding served with clotted cream
- SD8 - £4.20** Summer pudding with a compote of wild berries
- SD9 - £4.20** Assiette of cocktail desserts

Cheese

- SD10 - £4.20** Cheese & biscuits
- SD11 - £32.00** International cheeseboard with celery & grapes (per 8 persons)

Beverages

- SB1 - £1.20** Coffee & tea
- SB2 - £1.50** Coffee, tea & chocolate mints
- SB3 - £2.00** Coffee, tea & cocktail Eccles cakes

Children's menu (under 12's)

- £7.25** Soup with bread roll & butter or seasonal melon or garlic bread
- Chicken goujons or sausages or fish fingers
- Chips or potatoes
- Baked beans or garden peas
- Ice cream

* A child's portion of an adult meal is 75% the full price

**Please note the above prices include VAT