

# Menu selector



Feel free to mix and match items on this menu 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 - £3.50** Duo of melon with a fruit coulis
- ST2 - £3.70** Filo basket filled with mushrooms in garlic & cream sauce on a jumble of leaves
- ST3 - £3.90** Spinach & watercress roulade on a bed of basil, sweet red peppers & tomato sauce
- ST4 - £4.30** Duck & green peppercorn pate (or terrine of your choice) with crisp continental leaves & melba toast
- ST5 - £4.50** Prawns topped with marie rose sauce & served with a green salad, granary bread & butter
- ST6 - £4.50** Roasted salmon on a bed of tomato & basil salad
- ST7 - £5.00** Toasted goats cheese on bruschetta with a balsamic dressing
- ST8 - £5.30** Smoked chicken & bacon on a jumble of salad leaves with herb croutons & a mustard dressing
- ST9 - £6.00** Moules marinère

## Soup

Homemade soups served with bread roll & butter

- SS1 - £3.00** Carrot & coriander
- SS2 - £3.00** Cream of seasonal vegetable
- SS3 - £3.20** Leek & potato
- SS4 - £3.50** Minestone with grated parmesan
- SS5 - £3.50** Roast fennel & watercress
- SS6 - £3.50** Broccoli & almond
- SS7 - £3.50** Cream of cauliflower with julienne of carrot
- SS8 - £3.60** Vegetable broth with wholemeal croutons
- SS9 - £3.60** Cream of forest mushroom
- SS10 - £3.60** Roast pepper & tomato with basil croutons
- SS11 - £3.70** Traditional pea & ham with herb dumplings

## Main courses

### Fish

- SM1 - £11.00** Traditional battered cod on a pease pudding mash
- SM2 - £12.00** Salmon en croute with a white wine & cream sauce

- SM3 - £13.00** Pan-fried sea bass on a bed of minestrone
- SM4 - £13.00** Seared tuna niçoise
- SM5 - £14.50** Chargrilled swordfish resting on roasted sweet peppers served with a sun-dried tomato sauce

### Beef

- SM6 - £11.50** Roast beef with yorkshire pudding
- SM7 - £13.00** Prime ribeye steak with a chasseur sauce
- SM8 - £13.60** Hand carved roast sirloin of beef with a peppercorn sauce
- SM9 - £16.50** Fillet steak with glazed shallots & a rich madeira sauce
- SM10 - £16.50** Prime T-bone steak served with grilled tomato, mushrooms & chunky chips

### Lamb

- SM11 - £12.40** Honey roast leg of lamb with a red onion marmalade
- SM12 - £12.50** Roast chump of lamb with colcannon potatoes
- SM13 - £13.20** Leg of lamb steak, chargrilled with a rosemary & redcurrant sauce
- SM14 - £15.00** Loin eye fillet of lamb served with a red wine & rosemary jus

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## Pork

- SM15 - £11.50** Loin of pork Normandy with a cider, cream & apple sauce
- SM16 - £11.50** Roast pork with a sage & apple stuffing
- SM17 - £12.20** Herb encrusted pork fillets with a calvados jus
- SM18 - £12.50** Seared medallions of pork with apple & sultana compote

## Poultry

- SM19 - £11.00** Roast chicken with sausage & bacon roll & stuffing
- SM20 - £11.50** Supreme of chicken with a sauce of your choice
- SM21 - £12.40** Seared turkey escalope with orange & grand marnier sauce
- SM22 - £15.00** Pan-fried duck breast with black cherry or orange sauce

## Game

- SM23 - £16.50** Medallions of venison on braised red cabbage with shallots & smokey bacon
- SM24 - £16.50** Pan-fried pheasant breast with a wimberry jus on a sweet potato cake

## Vegetarian

- SV1 - £10.50** Roasted pepper stuffed with a parmesan risotto
- SV2 - £10.80** Broccoli & mushroom ragout on a bed of buttered noodles with a plum tomato sauce
- SV3 - £10.80** Woodland mushroom pancakes with a tomato & basil sauce
- SV4 - £11.30** Mille feuille of roasted mediterranean vegetables drizzled with pesto
- SV5 - £11.30** Wild mushroom strudel with a dill & celery sauce

## Desserts

- SD1 - £2.85** Traditional English trifle
- SD2 - £3.40** Profiteroles on a flood of bitter sweet chocolate sauce
- SD3 - £3.70** French apple flan served with crème anglaise
- SD4 - £3.70** Tuille basket filled with strawberry syllabub
- SD5 - £3.70** Bread & butter pudding served with clotted cream
- SD6 - £3.80** Sticky toffee pudding with caramel cream

- SD7 - £3.80** Trio of chocolate mousse
- SD8 - £4.00** Summer pudding with a compote of wild berries
- SD9 - £4.00** Assiette of cocktail desserts
- SD10 - £4.50** Tiramisu

## Cheese

- SD11 - £26.00** International cheeseboard with celery & grapes (per 8 persons)

## Beverages

- SB1 - £1.00** Coffee & tea
- SB2 - £1.30** Coffee, tea & chocolate mints
- SB3 - £1.80** Coffee, tea & petit fours

## Children's menu

- £6.50** Soup with bread roll & butter or seasonal melon
- 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 half the full price