



1996 THEMED MENU

3 COURSES £30 (INCLUDES DRINK* & £5 BET*)

3
YEARS

MON 2ND - THU 5TH NOVEMBER

FULL DINNER MENU ALSO AVAILABLE

S T A R T E R S

PRAWN COCKTAIL

SUCCULENT NORTH ATLANTIC PRAWNS BOUND IN A CLASSIC MARIE ROSE SAUCE, ICEBERG LETTUCE, CUCUMBER, TOMATO, LEMON AND BUTTERED BROWN BREAD RGF

SMOOTH CHICKEN AND DUCK LIVER PÂTÉ

CHICKEN AND DUCK LIVER PÂTÉ, MELBA TOAST AND CUMBERLAND SAUCE RGF

GARLIC MUSHROOM VOL-AU-VENT

A CRISP PASTRY CASE FILLED WITH MUSHROOMS IN A CREAMY GARLIC SAUCE, SALAD GARNISH v

M A I N S

SIRLOIN STEAK "AU POIVRE"

GRILLED SIRLOIN STEAK WITH A BRANDY AND PEPPERCORN SAUCE, SAUTÉ POTATOES RGF

HOMEMADE CHICKEN KIEV

BREAST OF CHICKEN FILLED WITH GARLIC BUTTER, COATED IN GOLDEN BREADCRUMBS, POMMES FRITES AND MIXED LEAF SALAD

BAKED HADDOCK MORNAY

A FILLET OF HADDOCK BAKED IN A CREAMY CHEDDAR AND PARMESAN MORNAY SAUCE, WILTED SPINACH AND BUTTERED NEW POTATOES

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES

D E S S E R T S

CHOCOLATE MOUSSE

RICH DARK CHOCOLATE MOUSSE GARNISHED WITH FRESH RASPBERRIES, RASPBERRY COULIS AND CHOCOLATE CURLS v

STICKY TOFFEE PUDDING

WARM STICKY TOFFEE PUDDING, VANILLA ICE CREAM, INDULGENT TOFFEE SAUCE v

KNICKERBOCKER GLORY

LAYERS OF SEASONAL BERRIES, VANILLA ICE CREAM AND STRAWBERRY SAUCE, CHANTILLY CREAM, FAN WAFER AND A GLACÉ CHERRY v

v VEGETARIAN vg VEGAN gf GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY