



1986 THEMED MENU

3 COURSES £19.86



MON 16TH - THU 19TH 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, WITH MELBA TOAST AND CUMBERLAND SAUCE RGF

DEEP FRIED BRIE

GOLDEN FRIED BRIE WEDGES, CRANBERRY SAUCE, CRISP SALAD GARNISH

M A I N S

SIRLOIN STEAK DIANE

GRILLED SIRLOIN STEAK WITH A RICH MUSHROOM, DIJON MUSTARD AND BRANDY CREAM SAUCE, SAUTÉED 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, FRESH RASPBERRIES, RASPBERRY COULIS AND CHOCOLATE CURLS v

COCONUT & STRAWBERRY JAM SPONGE

STEAMED COCONUT SPONGE WITH STRAWBERRY JAM, VANILLA ICE CREAM AND WARM PINK CUSTARD v

TRADITIONAL BANANA SPLIT

FRESH BANANA TOPPED WITH VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM, WHIPPED CREAM, TOASTED HAZELNUTS, CHOCOLATE SAUCE AND A GLACÉ CHERRY v GF

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