

STARTERS

FRESHLY MADE SOUP OF YOUR CHOICE

*Minestrone, Asparagus, Vegetable, Leek & Potato, Chicken, Mushroom
Served with crisp croutons*

MELON FAN ROSE

With a fresh fruit garnish, strawberry coulis and sorbet

CHICKEN LIVER AND PORK TERRINE

Served with toasted bloomer, red onion chutney

TRIO OF SMOKED SEAFOOD

*Smoked Mackerel, Smoked trout and Smoked Salmon
Seasonal leaves drizzled with Lemon and Herb dressing*

GOATS CHEESE

Vine tomato and walnut salad (v)

SALMON AND PRAWN FISHCAKE (+ £2.00)

Served with salad garnish and tartare sauce

CLASSIC PRAWN COCKTAIL (+ £2.00)

STUFFED MUSHROOMS

Cream cheese and chives, garlic mayonnaise, salad garnish

APPLEBY FARM EGG MAYONNAISE

Served with smoked salmon, Prawns and mayonnaise

PORTOBELLO MUSHROOM

Shropshire Blue, spinach Red onion dressing

MAINS

ROAST LEG OF WELSH LAMB

Roast leg of lamb with mint sauce

ROAST LEG OF PORK

Served with Apple sauce, Sage and Onion stuffing

BREAST OF CHICKEN

Served with Wild Mushroom cream sauce and potato Rosti

GRILLED CHICKEN BREAST

Smoked Bacon, garden peas and cream sauce

ROAST BREAST OF CHESHIRE CHICKEN

Sage and onion stuffing, chipolata sausage wrapped in bacon roast gravy

LOCH DUART SALMON

Green beans, new potatoes, White wine cream sauce

GRILLED FILLET OF SEABASS

Served in a Seafood sauce

RUMP STEAK DIANE

Served in a Diane sauce

GRILLED FILLET STEAK (+ £5.00)

Peppercorn sauce

ROAST SIRLION OF BEEF (+ £2.00)

Yorkshire pudding, horseradish sauce and roast gravy

FILO PASTRY BASKET

Filled with Quorn, sweetcorn, cherry tomatoes, Chestnuts and broccoli

**ALL MAIN COURSE ARE SERVED WITH A SELECTION
OF FRESH VEGETABLES AND POTATOES**

