

Special Occasion Menu

We will require a pre-order 72 hours prior.

Homemade tomato and basil soup served with a crusty roll

Battered mushrooms served with a garlic mayonnaise

Breaded tiger prawns with a fresh chilli and soy dip

Crispy sesame chicken

Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.

Homemade breaded brie wedges with red onion chutney

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chicken breast stuffed with mozzarella, spinach and cherry tomatoes wrapped in bacon and served with a balsamic reduction

Honey and soy marinated salmon fillet

Marinated shank of lamb with a minted red wine jus

8oz sirloin steak (£3 supplement)

served with homemade onion rings, grilled tomato and mushrooms

Mushroom, spinach and pine nut tagliatelle

Vegetable nut roast with a mediterranean tomato sauce

served with home-made chips and vegetables

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Chocolate fudge cake

Homemade Bailey's bread and butter pudding and custard

Homemade Fruits of the forest cheesecake

Tarte au citron

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Coffee and mints

£21.95 2 courses £24.95 3 courses