

Fine Dining Evening
Friday 19th February 2010

Starters

- Spicy Lentil & Parsnip Soup £3.95*
Field Mushroom with Grilled Goats Cheese & Caramelized Red Onions £5.25
Beef Tomato & Mozzarella Salad £4.95
Rosettes of Smoked Salmon & Prawn £5.50
Moules Marinere £6.25
Louisiana Buffalo Wings £4.75

Main Course

- 8oz Rib Eye Steak £11.95 (pre order only)*
Served with French Fries, Grilled Tomato, Field Mushroom, Onion Rings & Peas with Peppercorn sauce on the side.

- Home Made Steak & Guinness Pie £8.50*
Succulent Beef marinated overnight in Guinness topped with a suet pastry.

- Peppered Pork £8.95*
Pork escalope marinated & grilled with five pepper sauce.

- Roast Duck with Red Currant £10.50 (pre order only)*
Slow Roasted Breast of Duck with Red Currant Sauce.

- Dijon Chicken £9.95*
Roasted Breast of Chicken with Garlic & Mushrooms with a Creamy Dijon Mustard Sauce

- Lamb & Mint Sausages £7.95*
Three Sausages served with Creamy Parsnip Mash & Roasted Red Onion Gravy

- Grilled Swordfish £12.50 (pre order only)*
Grilled South Atlantic Swordfish Supreme drizzled with Raspberry Coulis.

- Salmon with Black Bean Sauce £10.25*
Poached Salmon with Chinese Black Bean Sauce served on a bed of Rice.

- Three Cheese & Lentil Bake £8.25*
Mature Cheddar, Gruyere & a touch of Stilton with Red Lentils & a splash of white Wine

- Soya, Shepherds Pie £7.95*
Just a traditional Shepherds Pie without the Meat.

Desserts

- Strawberry Ice Cream Cake £3.95*
Mille Feuille £4.25
Lemon & Ginger Honeycomb Posset £4.25
Hot Sticky Date & Chocolate Fudge Brownie £4.25
Rhubarb & Fig Crumble £3.95
Cheese & Biscuits £4.50

- Coffee & Mints £1.25*