

## STARTERS

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| <b>Chilled half melon with berries</b><br><i>Melon filled with a selection of seasonal berries</i>   | <b>£3.95</b>  |
| <b>Breaded Garlic Mushrooms</b><br><i>Button mushrooms coated and served with side salad and garlic dip</i>  | <b>£4.25</b>  |
| <b>Smoked Mackerel Salad</b><br><i>Mackerel fillet accompanied with a side salad &amp; slice of brown bread and butter</i>   | <b>£3.85</b>  |
| <b>Goujons of Seafood</b><br><i>Stripes of lightly fried fish, with a garnish of tartare sauce and a wedge of lemon</i>  | <b>£4.25</b>  |
| <b>Melon and Mandarin Cocktail</b><br><i>Drizzled with Cointreau liqueur</i>   | <b>£3.50</b>  |
| <b>Salmon Mayonnaise</b><br><i>Served with side salad</i>  | <b>£ 4.25</b> |
| <b>Chicken Liver Pate</b><br><i>accompanied with toast</i>   | <b>£3.50</b>  |
| <b>Prawn Cocktail</b><br><i>Prawns on a bed of lettuce with Marie Rose sauce</i>   | <b>£3.95</b>  |
| <b>Stuffed Apple and Pear Stilton Salad</b><br><i>Slices of apple and pear with raspberry coulis</i>   | <b>£3.85</b>  |
| <b>Feta and Tomato Salad</b><br><i>Ripe tomato slices topped with feta cheese, drizzled with olive oil</i>   | <b>£3.95</b>  |
| <b>Savoury Mince Beef Lattice Flan</b><br><i>Served with a spicy sauce</i>   | <b>£ 3.75</b> |
| <b>Home Made Fish Cake</b><br><i>A traditional fish cake with Parsley Sauce</i>  | <b>£ 3.75</b> |
| <b>Russian Egg Salad</b><br><i>Egg mayonnaise served with mixed vegetable and mayonnaise salad</i>   | <b>£3.50</b>  |
| <b>Soup to choice (1 choice only)</b><br><i>Minestrone, Asparagus, Vegetable, Spring Vegetable, Mushroom, Leek, Celery, Tomato, French Onion, Chicken, Game</i><br><b>This can also be added as an extra course.</b> | <b>£ 2.75</b> |

**MAIN COURSE**

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| <b>Traditional Roast Sirloin of Beef</b>  | <b>£17.25</b> |
| <i>accompanied with Yorkshire pudding and horseradish sauce</i>                           |               |
| <b>Roast Leg of Lamb</b>  | <b>£17.25</b> |
| <i>Tender lamb served with Mint Sauce and Red Currant Jelly</i>                           |               |
| <b>Medallions of Pork</b>   | <b>£17.25</b> |
| <i>Pork loin medallions in a mushroom and white wine sauce</i>                            |               |
| <b>Prime Fillet of Beef Wellington (minimum 30 persons)</b>                               | <b>£19.75</b> |
| <i>Fillet steak &amp; savoury stuffing encased in puff pastry</i>                         |               |
| <b>Grilled Sirloin Steak</b>  | <b>£18.50</b> |
| <i>Succulent sirloin served with a red wine sauce</i>                                     |               |
| <b>Roast Turkey</b>   | <b>£17.25</b> |
| <i>Traditional Norfolk Turkey served with stuffing, cranberry and a chipolata sausage</i> |               |
| <b>Breast of Chicken Princess</b>   | <b>£17.50</b> |
| <i>in a white wine sauce topped with asparagus</i>  |               |
| <b>Cider Baked Ham</b>  | <b>£17.50</b> |
| <i>Gammon ham served with a cider sauce</i>   |               |
| <b>Chicken, ham and mushroom Pie</b>  | <b>£17.75</b> |
| <i>Blend of chicken, ham and mushroom in a white sauce with pastry topping</i>            |               |
| <b>Breaded Escalope of Turkey</b>   | <b>£17.50</b> |
| <i>turkey breast coated in breadcrumbs served with pepper sauce</i>                       |               |
| <b>Poached Salmon Fillet</b>  | <b>£17.50</b> |
| <i>Fresh salmon with herb butter sauce</i>  |               |
| <b>Poached Halibut Steak Veronique</b>  | <b>£18.75</b> |
| <i>Served in a white wine and grape sauce</i>   |               |
| <b>Fish en croûte</b>   | <b>£18.50</b> |
| <i>Individual fish steak encased in puff pastry</i>                                       |               |

## DESSERTS

|  |               |
|--|---------------|
| <b>Homemade Sherry Trifle</b><br><i>Served with cream</i>  | <b>£ 3.50</b> |
| <b>Fresh Fruit Salad</b><br><i>Served with cream</i>   | <b>£ 3.25</b> |
| <b>Pear Flan</b><br><i>Served with a drizzle of caramel</i>  | <b>£ 3.75</b> |
| <b>Cherries Victoria</b><br><i>Warm cherries flambé with brandy served with ice cream</i>                          | <b>£ 4.20</b> |
| <b>Tiramisu</b><br><i>Traditional Italian coffee trifle</i>  | <b>£ 3.50</b> |
| <b>Chocolate and Orange Profiteroles</b><br><i>Choix pastry balls filled with cream and chocolate sauce</i>        | <b>£ 3.50</b> |
| <b>Pavlova</b><br><i>Meringue nest stuffed with a choice of seasonal berries</i>                                   | <b>£ 3.75</b> |
| <b>Gateau Milles Feuilles</b><br><i>Layers of puff pastry with cream and fruit</i>                                 | <b>£ 4.00</b> |
| <b>Homemade Apple and blackcurrant Tart</b><br><i>Pastry casing filled with apple and blackcurrant</i>             | <b>£ 3.75</b> |
| <b>Raspberry and White Chocolate Roulade</b><br><i>Meringue rolled with cream, raspberries and white chocolate</i> | <b>£ 3.75</b> |
| <b>Homemade Chocolate Mousse</b><br><i>Individual chocolate mousse topped with raspberries and cream</i>           | <b>£ 3.50</b> |
| <b>Dutch Apple Lattice Flan</b><br><i>Served warm with Apples with sultanas</i>                                    | <b>£ 3.75</b> |
| <b>Black Forest Gateau</b><br><i>Traditional German gateau with cherries and kirsch</i>                            | <b>£ 4.00</b> |
| <b>Toffee Crunch</b><br><i>Biscuit base layered with toffee sauce, mousse and dime bars</i>                        | <b>£ 3.75</b> |
| <b>Lemon Cream Dream</b><br><i>Sponge base topped with cream and lemon</i>   | <b>£ 3.75</b> |
| <b>Fruit of the Forest Cheesecake</b><br><i>Biscuit base topped with cheesecake and berries</i>                    | <b>£ 3.75</b> |

### **FISH COURSES**

*A choice of the following fish courses may be added to the enclosed menus:-*

|   |               |
|---|---------------|
| <b>Supreme of Salmon</b>                                      | <b>£ 4.30</b> |
| <i>Served in a prawn sauce</i>                                |               |
| <b>Seafood Vol au Vent</b>                                    | <b>£ 4.20</b> |
| <i>A puff pastry case filled with a medley of flaked fish</i> |               |
| <b>Haddock Mornay</b>   | <b>£ 4.00</b> |
| <i>Poached in a cheese sauce</i>                              |               |
| <b>Scampi Provençal</b>                                       | <b>£ 4.50</b> |
| <i>Scampi in a honey, tomato &amp; white wine sauce</i>       |               |

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### **CHEESE & BISCUITS**

*A selection of cheese and biscuits may be taken as an extra course at a cost of £2.50 per cover*

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### **COFFEE**

*Coffee with cream & mints is included in the price of all meals, Decaffeinated coffee or a pot of tea will be served on request as an alternative*

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### **POTATOES**

*Your choice of two potatoes is included with each main course, a further choice may be added at a cost of £1.20 per cover*

|                 |                   |                               |
|-----------------|-------------------|-------------------------------|
| <b>Roast</b>    | <b>Duchess</b>    | <b>New Boiled with butter</b> |
| <b>Lyonnais</b> | <b>Parmentier</b> | <b>Croquette</b>              |

### **VEGETABLES**

*Your choice of two vegetables is included with each main course, a further choice may be added at a cost of £1.20 per cover*

|                                      |                         |                         |
|--------------------------------------|-------------------------|-------------------------|
| <b>Garden Peas</b>                   | <b>Buttered Carrots</b> | <b>Green Beans</b>      |
| <b>Broccoli Spears</b>               | <b>Courgettes</b>       | <b>Brussels Sprouts</b> |
| <b>Cauliflower with Cheese Sauce</b> |                         | <b>Ratatouille</b>      |