

TABLE DE HÔTE

FOUR COURSE EVENING DINNER MENU
MONDAY TO FRIDAY EVENING ONLY

TWO LARGE YORKSHIRE PUDDINGS
SERVED WITH ONION GRAVY

BAKED GARLIC MUSHROOMS
MUSHROOMS PAN FRIED WITH BUTTER, LEMON JUICE & FRESH GARLIC

HOMEMADE SALMON & SPRING ONION FISHCAKES
SERVED WITH A SWEET CHILLI DIP

HOMEMADE SOUP OF THE DAY

CHEFS HOMEMADE PATE
HOMEMADE SMOOTH PATE WITH A DISTINCTIVE PORK AND CHICKEN LIVER FLAVOUR,
ENHANCED WITH BRANDY, SHERRY & A HINT OF GARLIC

VENUS SEAFOOD SALAD
DRESSED WITH HOMEMADE SWEET CHILLI

BARBEQUE CHICKEN WINGS
SERVED WITH CHEFS HOMEMADE TANGY BARBEQUE SAUCE

CLASSIC PRAWN COCKTAIL MARIE ROSE

DEEP FRIED BREADED PLAICE GOUJONS

MELON PEARLS
WITH A WOODLAND FRUIT COMPOTE

CHICKEN DIANE
A PLUMP CHICKEN BREAST COATED IN A CREAMY ONION & MUSHROOM SAUCE FLAMED IN
BRANDY

CHICKEN HARTINGTON
A PLUMP CHICKEN BREAST COATED IN A CREAMY STILTON SAUCE

CHICKEN AU POIVRE
CHICKEN BREAST COOKED IN A CRACKED PEPPERCORN & CREAM SAUCE FLAVOURED WITH
BRANDY

CHICKEN MARIE LOUISE
A PLUMP CHICKEN BREAST COATED IN A CREAMY HAM & MUSHROOM SAUCE

ROAST LEGS OF DUCKLING
CRISPY LEGS OF DUCKLING IN A SWEET ORANGE & GRAND MARNIER SAUCE

BRAISED LAMB SHANK
COOKED IN A REDCURRANT & MINT GRAVY

TABLE DE HÔTE

BAKED SALMON MORNAY

SALMON FILLET COOKED IN A CREAMY WHITE SAUCE AND FINISHED AU GRATIN

ATLANTIC COD & PRAWN BAKE

COD FILLET COOKED IN A CREAMY WHITE SAUCE FILLED WITH PRAWNS
AND FINISHED AU GRATIN

PORK VENUS

TENDER PORK LOINS COOKED IN A SPICY TOMATO, MUSHROOM, AND SWEET PEPPER
SAUCE FLAVOURED WITH A HINT OF CURRY

JAMAICAN GAMMON

GRILLED GAMMON STEAK WITH PINEAPPLE, PEACHES & GLAZED WITH BROWN SUGAR

TENDER ROASTED PORK SHANK ONLY FOR THE HUNGRY!

COOKED IN A RICH, CIDER & APPLE GRAVY

CHAR GRILLED HONEY GLAZED FRENCH STYLE PORK CUTLETS

CHAR GRILLED LAMB CHOPS

CHEFS ROAST OF THE DAY

CHEFS HOMEMADE STEAK & ALE PIE

SHORT CRUST PASTRY

SUPPLEMENTARY DISHES

GRILLED SIRLOIN STEAK £6.25

SIRLOIN STEAK DIANE £6.95

10 OZ SIRLOIN, COOKED IN A CREAMY MUSHROOM AND ONION SAUCE THEN
FLAMED WITH BRANDY

SIRLOIN STEAK AU POIVRE £6.95

10 OZ SIRLOIN, COOKED IN A CRACKED PEPPERCORN & CREAM SAUCE FLAVOURED WITH BRANDY

SIRLOIN STEAK VENUS £6.95

10 OZ SIRLOIN COOKED IN A SPICY TOMATO, MUSHROOM, AND SWEET PEPPER
SAUCE FLAVOURED WITH A HINT OF CURRY

CHEFS LARGE MIXED GRILL £4.95

ONLY FOR THE VERY HUNGRY!

CHOICE OF HOMEMADE SWEETS

COFFEE & CREAM

TWO FOR £39.90

PLEASE ASK FOR VEGETARIAN OPTIONS