

# TABLE DE HÔTE

FOUR COURSE EVENING DINNER MENU  
SATURDAY EVENING

## GREEK SALAD

A CHOPPED MIXED SALAD WITH FETA CHEESE & OLIVES FLAVOURED WITH  
OREGANO & MINT

## BAKED GARLIC MUSHROOMS

MUSHROOMS PAN FRIED WITH BUTTER, LEMON JUICE & FRESH GARLIC

## CHEFS HOMEMADE PATE

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

## VENUS SEAFOOD SALAD

DRESSED WITH A HOMEMADE SWEET CHILLI

## CLASSIC PRAWN COCKTAIL MARIE ROSE

## BEER BATTERED COD GOUJONS

## MELON ELIZABETH

MELON PEARLS & PRAWN COCKTAIL

## HOMEMADE SOUP OF THE DAY

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## MAINS...

### CHICKEN DIANE

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

### DUCKLING A, L 'ORANGE

HALF A CRISPY ROAST DUCKLING, SERVED WITH A TANGY ORANGE SAUCE

### BAKED SALMON ALEXANDRA

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

# TABLE DE HÔTE

SATURDAY EVENING

## FARMHOUSE MIXED GRILL

SERVED WITH MUSHROOMS, TOMATOES AND FRESHLY BATTERED ONION RINGS

## SIRLOIN STEAK AU POIVRE

12 OZ SIRLOIN, COOKED IN A CRACKED PEPPER CORN & CREAM SAUCE FLAVOURED WITH BRANDY

## PORK VENUS

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

## GRILLED SIRLOIN STEAK

A 12 OZ SIRLOIN, SERVED WITH MUSHROOMS, TOMATOES AND FRESHLY BATTERED ONION RINGS

## SUPREME OF CHICKEN HARTINGTON

CHICKEN BREAST COOKED IN A CREAMY STILTON SAUCE

## SIRLOIN STEAK DIANE

12 OZ SIRLOIN STEAK, COATED IN FRENCH MUSTARD, FLAMED WITH BRANDY AND FINISHED IN A CREAM, MUSHROOM AND ONION SAUCE

## BRAISED LAMB SHANK

IN A RICH MINT AND REDCURRANT GRAVY

## SIRLOIN STEAK SURF & TURF

12 OZ SIRLOIN, SMOTHERED WITH PRAWNS & MUSHROOMS THEN FINISHED IN A BUTTER AND GARLIC JUS

## COD & PRAWN BAKE

FILLET OF COD STUFFED WITH PRAWNS & FINISHED IN A CREAMY WHITE WINE SAUCE

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## HOMEMADE SWEETS

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## COFFEE & CREAM

£29.95