

TABLE DE HÔTE

SUNDAY LUNCH

STARTERS...

GREEK SALAD

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

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 HOMEMADE SWEET CHILLI

CLASSIC PRAWN COCKTAIL MARIE ROSE

DEEP FRIED BREADED SCAMPI

MELON PEARLS & WOODLAND BERRIES

IN A REDCURRANT & PORT JUS

HOMEMADE SOUP OF THE DAY

TWO LARGE YORKSHIRE PUDDINGS

SERVED ONION GRAVY

MAINS...

TRADITIONAL ROAST BEEF

WITH HOMEMADE YORKSHIRE PUDDING

BAKED SALMON ALEXANDRA

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

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MAINS...

ROAST LEG OF LAMB

WITH HOMEMADE YORKSHIRE PUDDING

CHICKEN DIANE

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

ROAST LOIN OF PORK

SERVED WITH STUFFING & APPLE SAUCE

CHICKEN HARTINGTON

A PLUMP CHICKEN BREAST COATED IN A CREAMY STILTON SAUCE

MUSHROOM STROGANOFF

BUTTON MUSHROOMS IN A CREAMY WHITE WINE & MUSTARD SAUCE SERVED
ON A BED OF RICE

ATLANTIC COD & PRAWN BAKE

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

HOMEMADE STEAK AND ALE PIE

CHOICE OF HOMEMADE SWEETS

COFFEE & CREAM

£17.95

CHILDREN UNDER THE AGE OF 12 YEARS (£12.95)