

DINNER MENU

SOUP DU JOUR

Homemade Soup of the Day

SMOKED HADDOCK RAREBIT

Smoked haddock in a cheese sauce on toasted wholemeal bread, sprinkled with cheddar and parmesan cheese, glazed under the grill

MELON DELICE

Slices of succulent melon topped with fresh orange and apple coated in a rich homemade coulis

MUSHROOMS 'CASTLE' STYLE

Sautéed mushrooms lightly flavoured in garlic butter and served on a herb crouton

HOMEMADE LEEK TART

Served with a fresh crisp salad

ROAST OF THE DAY

Freshly cooked Roast of the Day with traditional accompaniments

AIGUILLETTE DE BOEUF BRAISEE

Topside of Beef braised in a red wine sauce garnished with bacon, button onions and mushrooms

FILLET OF SEA BASS

Seas bass served in a creamy butter, chive and lemon sauce

TRUTE A LA MANTONE

Pan fried bread crumbed Trout fillet sprinkled with lemon juice, Prawn and capers served with parsley butter

COTE D'AGNEAU BOULANGER

Grilled Lamb Chops with garlic, served on a bed of boulanger potatoes in a red wine and mushroom sauce

STUFFED PEPPERS IMBOTTITI

Sweet pepper halves, filled with a mixture of onion, tomato and aubergine, sprinkled with cheese and breadcrumbs and grilled.

POULET CHIVRY

Sautéed breast of Chicken with shredded vegetables served on a crouton in a parsley and tarragon sauce

A SELECTION OF FRESH HOMEMADE SWEETS

COFFEE AND MINTS £1.60 extra

£23.95 per person

To the best of our knowledge none of the above dishes contain GM Foods