

# LUNCHEON MENU

## SOUP OF THE DAY

Homemade Soup of the Day

## MELON 'CASTLE' STYLE

Slices of succulent melon topped with orange and apple and drizzled with a rich coulis

## PRAWN COCKTAIL

Delicious Prawns coated in a marie rose sauce on a bed of crisp salad served with brown bread and butter

## SMOKED HADDOCK RAREBIT

Smoked Haddock in a cheese sauce on toasted wholemeal bread  
Sprinkled with cheddar and parmesan cheese and finished under the grill

## MUSHROOMS BORDELAISE

Mushrooms sautéed in Virgin Oil and garlic butter and served on a crouton

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## ROAST OF THE DAY

Freshly cooked Roast of the Day served with traditional accompaniments

## CHICKEN SANDEMAN

Sautéed chicken supreme, served in a rich Port sauce heart shaped crouton

## HADDOCK MORNAY

Poached Haddock served in a white wine and cream cheese sauce topped with cheese and finished under the grill.

## HOMEMADE STEAK AND KIDNEY PIE

Home made Steak and Kidney pie using short crust pastry

## LAMBS LIVER LYONNAISE

Slices of pan fried Lambs Liver with onion and bacon pieces  
in a sherry sauce

## STUFFED PEPPERS IMBOTTITI

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

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## A SELECTION OF FRESH HOMEMADE SWEETS

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## COFFEE AND MINTS (£1.80)

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£17.45 Per person

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To the best of our knowledge none of the above dishes contain G.M. Foods