

Tuesday 20 February - 6:45pm
£15.50

Spanish Evening

STARTER

Mixed Tapas

Chilli, lemon and garlic prawns, chorizo and tomato stew, olives, Spanish tortilla and patatas bravas

MAIN

Paella

Traditional Spanish rice dish with prawns, chicken and chorizo

or

Cod

served with a smoked paprika, tomato and butterbean stew
and crisp dressed salad

DESSERT

Seville Orange Tart

served with vanilla cream

or

Warm Almond and Apricot Frangipane

served with a light custard sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 20 & Thursday 22 February - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

French Onion Soup

Topped with cheese croûton

or

Nicoise Salad

Fresh salad of egg, green beans, baby gem, anchovies and capers

MAIN

Homemade Chicken, Leek & Mushroom Pie

Cooked in a creamy sauce topped with short crust pastry

or

Haddock Florentine

Poached smoked haddock, with poached egg in parsley sauce

Creamed potatoes and a medley of vegetables

DESSERT

Lemon Syllabub

Rich lemon and cream dessert served with shortbread

or

Steamed Jam Pudding

Served with a custard sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 27 February - 6:45pm

£15.50

Mediterranean Favourites

STARTER

A Selection of Toasted Bruschetta

tomato salsa, olive tapenade and basil pesto

or

Chilli and Garlic Sardines

MAIN

Lamb Moussaka

with a rich tomato sauce and Greek salad

or

Pan-roasted Supreme of Salmon

served with roasted Mediterranean vegetables and roasted rosemary new potatoes

DESSERT

Walnut and Pistachio Baklava

or

Peach Pavlova

served with fresh cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 27th February & Thursday 1st March - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Cream of Cauliflower Soup

With herb croutons

or

Waldorf Salad

Celery, apple and walnut salad blended with mayonnaise and topped with
crispy bacon

MAIN

Pan Roasted Chicken Breast

Marinated in garlic, rosemary and thyme

or

Roasted Salmon Supreme

New potatoes with parsley butter
Roasted Mediterranean vegetables

DESSERT

Dutch Apple Pie & Chantilly Cream

Rich lemon and cream dessert served with shortbread

or

Creamed Rice Pudding

Served with a warm compote of red berries

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Thursday 8 March - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Classic Prawn Cocktail

With Marie rose sauce, crisp iceberg lettuce and wholegrain bread

or

Tomato & Basil Soup

Served with croutons

MAIN

Chicken & Mushroom Pancake

Served in a chicken veloute with mushrooms and glazed cheese

or

Fish Pie

A selection of fish and shellfish cooked in a cream and white wine sauce topped with creamed potato served with seasonal vegetables

DESSERT

Eve's Pudding

Traditional sponge and apple pudding served with custard sauce

or

Peach Melba

An ice cream dessert with peaches, cream and fruit coulis

Tea or Coffee £1.25
Americano or Cappuccino £2.00