

Wednesday 13 February - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Homemade Carrot and Coriander Soup

served with freshly baked bread rolls

or

Moules Marinière

MAIN

Fish Pie

made with salmon, prawns and smoked haddock

or

Moussaka

served with fresh seasonal vegetables

DESSERT

Fresh Fruit Tart

served with vanilla ice cream

or

Sticky Toffee Pudding

served with toffee sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

The Brasserie

Wednesday 20 February - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Homemade Leek & Potato Soup

served with freshly baked bread rolls

or

Devilled Kidneys

MAIN

Fillet of Sea Bass

served with pea and mint risotto

or

Ballotine of Chicken

served with fresh vegetables and red wine gravy

DESSERT

Bakewell Tart

served with crème anglaise

or

Profiteroles

Tea or Coffee £1.25

Americano or Cappuccino £2.00