

To Begin....

Puff Pastry Case filled with Creamy Chicken & Mushroom filling Served with Rocket and Cherry Tomato	(1,3,6,10)
Classic Prawn Cocktail, Served with a rich Marie Rose Sauce	(1,3,6,10)
Southern Fried coated Chicken Tenders Served with Mix Leaf Salad and Curry Mayo	(1,4,6,7)
Chefs Homemade Soup of the Day Served with an Oven Baked Bread Roll	(1,7)
Trio of Melon, Served with a Fresh Fruit Citrus Sorbet	

Onto the Main....

Honey Roasted Ham with Parsley Sauce Creamy Champ	(1,7,12)
Roast Sirloin of Prime Irish Beef Served with Duck Fat Roasted Potatoes, Brandy & Black Peppercorn Cream	(1,3,7,12)
Saute Supreme of Chicken With Bacon, Peas & Spring Onion, & served with Saute Baby Potatoes	(1,7,6,12)
Honey Roasted Turkey & Ham with a Fried Herb Stuffing Served with Duck Fat Roasted Potatoes & Cranberry Tartlet	(1,3,7,10)
Grilled Seabass Served with Wilted Greens & Lemon Dill Sauce	(4, 6,7,12)
Wok Fried Vegetable Red Thai Curry Served with Basmati Rice & Nan Bread	(1,6,9,10,11)
Selection of Seasonal Fresh Market Vegetables and Potatoes	

To Finish....

Fresh Fruit Pavlova	(3, 7)
Sticky Toffee Pudding Served with Vanilla Ice-cream	(1,7,8)
Cheesecake of the Day	(1,7,8)
Chocolate Brownie Served hot with Vanilla Ice-cream	(1,7, 8)
Selection of Ice Creams Served in a Wafer Basket	(1,3,7)
Cheese Board	(1,7,11)

Main Course	£16.00
2 Course	£20.00
3 Course	£25.00
Tea/Coffee	£2.00