



The Carvery

The popularity of our Sunday Lunchtime Carvery has prompted us to offer the same service at dinner time. We should like to serve your starter course, then you have the choice of remaining seated and receiving traditional service or attending the Carvery where you can of course, see what is on offer and help yourself to as much or as little as you require.

If you would like the Vegetarian Option please order with your starter
Sweets, Cheese and Coffee will be served in the traditional manner.

Monday 22nd February 2010

Dinner Menu

A Mellow Cream of Broccoli, Cauliflower and Stilton Soup
Chilli, Ginger and Lime Marinated Mackerel Fillet
Melon, Orange and Kiwi Salad
Boiled Egg and Ham Salad with Mayonnaise Dressing

Roast Leg of Lamb with Mint Sauce
Beef Steak Braised in a Rich Red Wine and Mushroom Sauce
Breast of Chicken Wrapped in Bacon with a Light Cheddar Sauce
Pan Fried Fillet of Plaice with Citrus Butter
Mushroom Stroganoff with Rice
Roast and Creamed Potatoes
Red Cabbage
Courgettes Provencal
Puree of Root Vegetables

Serve Yourself Cold Buffet

Pineapple Sundae
Your Choice of Dessert from the Trolley
Luxury Ice Creams – Vanilla, Strawberry, Chocolate, Caramel and Mint Choc Chip
Try them with Clotted Cream
Refreshing Sorbets—Lemon, Mandarin, Peach and Raspberry

A Selection of Cheese and Biscuits with Celery and Grapes

Coffee and Mints

£21.00