

SAMPLE LUNCH MENU

Seasonal Melon with Greenland Prawns and Marie Rose Sauce Button Mushrooms coated in Breadcrumbs and a touch of Garlic Mussels poached in a creamed White Wine Sauce with chopped Onions and a light flavouring of Tomato and Garlic

~000~

Pan-Fried Fillet of Jersey Plaice served with White Wine and Lemon Juice Surf & Turf Rib-eye Steak topped with King Prawns with a touch of Garlic Butter Charcoal grilled Rack of Lamb with grilled Tomato and Mushrooms Chicken Breast with Parma Ham, Mushrooms and Asparagus topped with melted Cheese in a Creamy Sauce Market Vegetables and Potatoes in Season

$^{\sim}$ 000 $^{\sim}$

Choice of Gateaux * Vanilla Crème Brulée * Fresh Fruit Salad * Profiteroles with Chocolate Sauce * Cheeses & Biscuits * Choice of Ice Cream

~000~

2 Courses £ 22.75

3 Courses £26.75 (including Coffee & Chocolate Mints)