

**SATURDAY**  
**4 COURSE DINNER**  
**£23.00**

***Briè***

Deep fried brie served with fruit coulis and a salad garnish.

***Patè***

Chef's homemade pate served with finger toast and a salad garnish.

***Soup***

Chef's homemade soup of the day.

***Melon***

Melon fan served with orange segments.

***Plaice***

Goujons of plaice, breaded, deep fried and served with a salad garnish.

***Black Pudding***

Cooked in garlic butter and served with a salad garnish

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***Lamb***

Shank of Lamb served with a mint, honey and white wine sauce.

***Salmon***

Grilled salmon with prawns in a white wine cream, onion and brandy sauce

***Chicken***

Chicken breast pan fried served in a cream, onion, mushrooms and brandy sauce.

***Fillet steak (£3.00 extra)***

6oz fillet steak served in a red wine and mushroom chasseur sauce

***Sirloin steak***

8oz sirloin steak served with mushrooms, onions and tomato.

***Roast of the Day***

Chef's roast of the day.

***Vegetarian (V)***

Chef's vegetarian dish of the day.

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***Sweets***

A selection of sweets from the trolley.

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***Coffee***

Fresh brewed filter coffee and mints.

**Complimentary bread, butter and Melba toast on your table**

All main courses served with chef's vegetables of the day. All dishes may be served without sauces if required. All dishes inclusive of V.A.T.