

MENU

VEGETABLE SAMOSA

A filo pastry case filled with a light vegetable curry served with a chutney sauce

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PEPPERED MACKEREL FILLET

Served on a bed of seasonal salad leaves accompanied with a light lemon
mayonnaise

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CHEFS HEARTY SWEET POTATO & PARSNIP SOUP

CHICKEN MARYLAND

A succulent chicken breast coated in golden mustard breadcrumbs served with a
rich gravy

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FILLET OF SALMON

A poached fillet of salmon Served with a cucumber & dill sauce with a twist of
lemon and Parsley

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ROASTED MEDITERRANEAN LASAGNE

Seasonal vegetables layered with pasta, tomatoes, basil and a creamy cheese
sauce

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CORNISH HAM AND PICKLES

Served with a mixed seasonal salad served with a choice of dressings

All served with

Roasted Rosemary Potatoes ~ Buttered Carrots

Fondant Potatoes ~ Broccoli Mornay

TRADITIONAL ENGLISH BREAD & BUTTER PUDDING

Layers of bread & butter with sultanas and a sweet egg custard
served with pouring cream

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Mixed Fruit and Sherry Trifle

An Individual dish with a vanilla sponge laced with sherry
topped with fruit, custard and fresh cream

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A VARIETY OF DAIRY ICE CREAMS

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ENGLISH CHEDDAR OR STILTON CHEESE

Served with savoury biscuits and celery

FRESHLY FILTERED COFFEE