



SET MENU

STARTERS

GARLIC CIABATTA BREAD
INFUSED WITH FRESH BASIL AND MOZARELLA CHEESE

BREADED STUFFED MUSHROOMS
FILLED WITH BRIE & SMOKED BACON AND LIGHTLY FRIED, SERVED WITH HOUSE SALAD AND GARLIC AIOLI

CHEF'S HOME MADE SOUP OF THE DAY
SERVED WITH A SOFT BREAD ROLL

CHICKEN CAESAR SALAD
CHICKEN, BACON, GARLIC CROUTONS, BABY GEM LETTUCE & CHERRY TOMATOES WITH PARMESAN SHAVING

MAINS

ROAST STUFFED ANTRIM TURKEY AND HAM
WITH HOME MADE SAGE STUFFING, CHIPOLATAS AND ROAST GRAVY

SLOW COOKED TENDER SILVERSIDE OF BEEF
WITH A YORKSHIRE PUDDING AND RICH CHASSEUR SAUCE

HERB CRUSTED OVEN BAKED SALMON
WITH CREAMY WHITE WINE AND DILL SAUCE

CHICKEN SUPREME
WITH SMOKED BACON AND LEEK STUFFING AND CREAMY PEPPERCORN SAUCE

10 OZ SIRLOIN STEAK (£5.00 SURCHARGE)
WITH GRILLED TOMATO, ONION RINGS, AND CHOICE OF SAUCE

DESSERTS

TRIO OF DESSERTS
CHEFS SELECTION

CHEESECAKE OF THE DAY
WITH MIXED BERRY COMPOTE AND FRESH CREAM

STRAWBERRY AND RASPBERRY PAVLOVA
WITH WHITE CHOCOLATE SAUCE

TRIO OF ICE CREAM
(CHOCOLATE CHIP COOKIE, RASPBERRY RUFFLE AND VANILLA)

ALL MAIN COURSES SERVED WITH SEASONAL VEGETABLES & CHOICE OF 2 POTATOES (MASH, CHAMP, CHIPS,
GARLIC POTATOES, ROAST POTATOES, BABY BOILED, SMOKED BACON CREAMY CHAMP, GARLIC FRIES)

2 COURSES £15.95

3 COURSES £17.95

