



DECEMBER 2023

2 COURSES £22PP | 3 COURSES £26PP

december lunch menu

Starters

PRAWN COCKTAIL

atlantic prawns & mary rose sauce, served on a bed of crisp lettuce

TEMPURA KING PRAWNS

crispy fried king prawns, served with a sweet chilli dipping sauce, garnished with salad

CHICKEN LIVER PATE

homemade chicken liver pate, served with toasted bread

HOMEMADE TOMATO SOUP

ripened tomato soup, creme fraiche & homemade toasted bread

GREEK PLATTER

taramasalata, tzatziki, houmous, olives & pitta bread

CRISPY MUSHROOMS

breaded mushrooms, served with a rose peppercorn & hollandaise sauce

Main Courses

SALMON

poached salmon, served with hollandaise sauce, sautéed potatoes & vegetables

CHICKEN A LA CREME

served in a rich, creamy sauce with vegetables & sautéed potatoes

STEAK & ALE PIE

sautéed potatoes, vegetables & gravy

MINTED LAMB CUTLETS

sautéed potatoes & vegetables

NORFOLK TURKEY

crispy roast potatoes, buttered vegetables, yorkshire pudding & onion gravy

CHICKEN KEBAB

served with rice & salad

SPINACH & RICOTTA

cannelloni served with salad

SIRLOIN STEAK (£8 SUPPLEMENT)

handcut chips, onion rings, grilled tomatoes & mushrooms, with your choice of sauce

Followed by Dessert