



Thursday 10th January 2019

Lunch menu

3 course lunch - £9.50 per head

Starters

Fresh fish platter

Smoked trout, mackerel and smoked salmon

Melon and parma ham

Butternut squash and cumin soup served with fresh roll (V)

Mains

Piccata of pork Milanese

Medallion of pork, bread crumbed in flour and egg served on a bed of spaghetti and finished with a rich tomato sauce

Pea and feta cheese risotto (V)

Chicken chasseur

Pieces of chicken cooked with mushroom, tomatoes, chicken stock, herbs and white wine

**All served with fondant potatoes and roasted baby beetroot*

Fish stew

A delightful blend of cod, scallops, halibut and Seabass in a rich fish stock with tomatoes, garlic white wine and onions

Desserts

Date and apple pie with fresh cream (V)

Strawberry Bavaois (V)

**Please let us know if you have any dietary requirements and we will be happy to discuss this with you.*