

# *Sample* MENU

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## STARTERS

*Minestrone soup with garlic croutons*

*Lamb koftas with mint yoghurt and mini nan bread*

*Hake goujons with lemon tartare sauce*

## MAINS

*Roast chicken with bacon leek and cheese sauce,  
broccoli, cheese and onion crouquettes*

*Grilled seabass on crushed potatoes with spinach,  
portavogie prawn bisque*

*Daube of beef on champ with broccoli, red wine  
and rosemary jus*

## DESSERTS

*Apple and blueberry crumble with vanilla ice-cream*

*Fresh fruit pavlova with fresh cream*

*Sticky toffee pudding, black treacle sauce and  
honeycomb ice-cream*

**2 COURSES - £18.50 PER PERSON**

**3 COURSES - £24.50 PER PERSON**