

Appetizers

French Onion Soup with Parmesan Crouton

Scotch Egg with Crunchy Salad and Homemade Dill Tartare Sauce

Lamb Koftas with Mint Yoghurt and Garlic & Coriander Naan Bread

> Duo of Seasonal Melon with Black Cherry Compote

Creamy Garlic Mushroom with Toasted Ciabatta Toast

Mains

All served with Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

Roast Beef with Yorkshire Pudding

Roast Lamb

Spinach & Garlic Stuffed Chicken Breast

Seabass Fillet with Herb Cream Sauce

Mediterranean Vegetable & Lentil Wellington with House Salad & Lentil Soup

Desserts

Apple & Mixed Berry Crumble with Custard Lemon Cheesecake with Mango Coulis

Duo of Chocolate Roulade

Banana & Toffee Mess with Vanilla Ice cream

Exotic Fruit Salad with Fruit Sorbet

1 Course - £14.50 2 Courses - £18.50 3 Courses - £22.50