

March Lunch Menu

STARTERS

Soup of the Day served with a bread roll

Melon and Sorbet with Fruit Coulis

Twice Baked Four Cheese Souffle

Chef's Homemade Fishcake Served with a Lemon Mayo

Duck Spring Roll with Stir Fry and a Hoi Sin Sauce

MAINS

Chicken Schnitzel served with Lyonnaise Potatoes, and a Mushroom & Tomato Sauce

Slow cooked Beef Goulash with Mashed Potato, Savoy Cabbage, Caraway Seeds and crispy Bacon

Pan fried Fillet of Salmon with a Potato Cake, Vegetables and a Tomato Salsa

Arancini balls with a rich Tomato Sauce topped with Pesto and Parmesan

2 Courses £17.50 3 Courses £22.00

Served until 2pm

ALLERGENIC INGREDIENTS

If you have an allergy or intolerances we can adjust some of the dishes on the menu. To make sure this is handled properly it is best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.