



Set Price Menu A

£19.95 (4 Courses)

STARTERS

Chef's Soup of the Day

Home-made Chicken Liver Pâté served with Warm Toast

Pan Fried Garlic Mushrooms in a Creamy Tarragon Sauce

Seasonal Traditional Fishcakes with Parsley Sauce

MAIN COURSES

Fillet of Salmon on Fresh Asparagus with a Lemon & Dill Sauce

*Roasted Topside of Yorkshire Beef served with a Rich Gravy
& Yorkshire Pudding*

Chef's Vegetarian Dish of the Day

*Breast of English Chicken Stuffed with Garlic Wild Mushrooms on a White
Wine Cream Sauce*

*(Served with Chef's Selection of Seasonal Vegetables & Potatoes & Traditional
Chips)*

DESSERTS

Traditional Jam Suet Roly Poly & Custard

*Vanilla & Forest Fruit Ice Cream in a Brandysnap Basket
Served with Fruit Coulis*

Cheese Platter with Assorted Biscuits

COFFEE

Filter Coffee and Mints

(Available for parties of 12 or more)