



## **Set Price Menu B**

*£22.95 (4 Courses)*

### **STARTERS**

*Chef's Soup of the Day*

*Fresh Greenland Prawns with our Cocktail Sauce*

*Seasonal Fanned Melon with Sorbet & Raspberry Coulis*

*Lamb & Spinach Meatballs on a Tzatziki Sauce*

### **MAIN COURSES**

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

*A Duo of Pork  
(Slow cooked marinated Belly & Roasted Fillet with Sage Mash & Apple  
Gravy)*

*Chef's Vegetarian Dish of the Day*

*A Prime Beef & Stilton Pie topped with a Puff Pastry Lid*

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

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

### **DESSERTS**

*Chef's Crème Brulée of the Day*

*Apple Lattice Pie Served with Warm Custard*

*Cheese Platter with Assorted Biscuits*

### **COFFEE**

*Filter Coffee and Mints*

*(Available for parties of 12 or more)*