

Sample Lunch Menu

Chef's Home Made Soup

Button Mushroom and Red Onion Casserole (V)

Served in a Bread Basket and Topped with Mixed Fresh Herbs
and Crispy Salad Leaves

Chefs Homemade Chicken and Orange Parfait

Cooked with Armagnac Brandy and Shallot Onions
served with warm toast and Chef's Dressing

Mediterranean Peeled Prawns and Apple Cocktail (V)

Served on a bed of Guernsey Salad Leaves accompanied
with an Orange and Marie Rose Sauce

Traditional Roast Sirloin of Beef

Complimented with Homemade Yorkshire pudding and Rich Pan Gravy

Roast Leg of Pork

With Bramley Apple sauce and Chefs Gravy

Roasted Breast of Chicken

With Shallot Onions and Fresh Rosemary, Finished
with a Cranberry Red Wine and Sweet Sherry Sauce

Grilled Fillet of Lemon Sole (V)

Marinated With Lemon and fresh Herbs topped
with Fresh Crab and Tarragon Cream Sauce

Courgette Barma Guna (V)

Cooked in a White Wine and Cream Sauce accompanied by
Mixed Roast Vegetables and Glazed with Stilton Cheese

All the above served with fresh seasonable vegetables and potatoes

Selection of Chef's Deserts

Coffee and Mints

(V = Vegetarian)