



LADIES LUNCH MENU

STARTER

RED LENTIL SOUP (GFO)

SCOTTISH SMOKED SALMON & PRAWN (GFO)

BLOODY MARY SAUCE, WITH A COCKTAIL SALAD,
MELBA TOAST, FRESH LEMON

MAIN COURSE

ROAST BREAST OF TURKEY (GFO)

WITH SAGE AND APPLE STUFFING, ROSEMARY ROAST POTATOES,
HONEY ROAST VEGETABLES, BRUSSEL SPROUTS,
PIGS IN BLANKETS, CRANBERRY & RED WINE JUS

DAUBE OF BEEF (GFO)

SERVED WITH A ROAST GARLIC MASH POTATO,
BUTTERED SEASONAL VEGETABLES AND
A BOURGUIGNON RED WINE SAUCE

WILD MUSHROOM AND COURGETTE STROGANOFF (GFO)

SERVED WITH ROASTED PEPPERS,
BRAISED RICE AND CRISPY ONIONS

FOLLOWED BY

TEA & COFFEE
WITH SHORT BREAD

