



VARR MENU

TO START

SHARING PLATTERS OF CONTINENTAL MEATS &
CHEESE WITH WARM BREADS
OLIVES & BREADSTICKS

£50PP

MAIN COURSE

BRAISED BEEF STEAKS

DAUPHINOISE POTATO, SEASONAL VEGETABLES, RICH BEEF & RED WINE GRAVY

PAN FRIED SALMON FILLET

BUTTERED NEW POTATOES, SEASONAL VEGETABLES PRAWN & ASPARAGUS SAUCE

SEAFOOD LINGUINE

KING PRAWNS, HADDOCK & SALMON IN A RICH TOMATO SAUCE, GARLIC BREAD

CRISPY PORK BELLY

DAUPHINOISE POTATO, SEASONAL VEGETABLES, CIDER JUS

BBQ CHICKEN

HALF ROASTED CHICKEN, TOPPED WITH BBQ SAUCE
STRING FRIES & HOMEMADE COLESLAW

ROASTED VEGETABLE TART

NEW POTATOES, GREEN SALAD (VE)

DESSERT

APPLE PIE WITH VANILLA ICE CREAM

PROFITEROLES, CHANTILLY CREAM & CHOCOLATE SAUCE

ETON MESS, MERINGUE, FRESH FRUITS & LASHING OF CREAM

A DISCRETIONARY 10% SERVICE IS ADDED TO YOUR BILL