

HOME-MADE VEGETABLE BROTH- Fresh from the oven wheaten bread

CRISPY CHILLI BEEF STRIPS- Wok tossed vegetables

SAUTEED GARLIC MUSHROOMS –Crusty bread - salad garnish

TRADITIONAL PRAWN MARIE ROSE – Crisp leaves

FARMHOUSE CHICKEN LIVER PATE – Crusty bread

SMOKED BACON CAESAR SALAD – Crunchy croutons

GRILLED FILLET OF SMOKED HAKE– Creamed baby leek sauce

ROAST STUFFED TURKEY AND HAM- Parsley and onion stuffing, Cranberry

GOLF LINKS SILVERSIDE OF BEEF- Yorkshire pudding, rich pan gravy

ROAST STUFFED PORK FILLET– Creamy peppercorn sauce

ROAST IRISH LAMB- With mint sauce and pan gravy

PAN FRIED FILLET OF CHICKEN- Topped with smoked bacon and Garlic Mushroom cream sauce

ROAST VEGETABLE PAPPARDELLE PASTA- Tomato and basil sauce and crusty Garlic bread (v)

All served with seasonal vegetables, mashed and roast potato

MALLOW VANILLA PAVLOVA- fresh fruit salad, fruit coulis, luscious cream

SHERRY TRIFLE-vanilla custard, Chantilly cream

DEEP APPLE PIE- Vanilla anglaise

WARM CHOCOLATE FUDGE CAKE- Ice cream

TODAYS CHEESECAKE – Fresh whipped cream

TWO COURSES £15 THREE COURSE £17