



Table d'hôte Lunch Menu

Soup of the day with warm bread roll and butter

Fans of sweet melon with chef's sorbet and raspberry syrup

Marquis potato filled with smoked salmon and scrambled egg

Traditional prawn cocktail with marie rose and wholemeal bread

Chestnut mushrooms in garlic cream on rustic toast with basil oil



Roast sirloin of beef, Yorkshire pudding, horseradish and Madeira jus (Supplement £1.95)

Assiette of poached fish with tomato and asparagus salad

Baked loin of Cheshire pork in cider apple sauce

Char-grilled bacon chop with fat chips & fried egg

Penne pasta tossed with crumbled goats cheese and sweet pea salsa



Iced raspberry parfait with mango sauce

Sherry trifle with chantily cream and toasted almonds

Chocolate fudge cake with vanilla ice-cream

Lemon meringue pie with fresh fruit coulis

Selection of dairy ice-cream with mango sauce

2 courses £12.95

3 courses £17.95

Please inform a Member of Management if you have any Dietary Requirements