



ST GEORGES **DAY EVENING MENU**

Monday 23rd April

Traditional Prawn Cocktail

Served with Brown Bread and Butter

Homemade Chicken Liver and Red Wine Pate

With Rustic Bread and Caramelised Red Onion Chutney

Homemade Cream of Tomato Soup

Beef and Stilton Pie

Homemade Beef and Stilton Pie, served with Mashed Potato and a Selection of Fresh Vegetables and Gravy

Fish and Chips

Fresh Fillet of Haddock Deep Fried in an Ale Batter served with Chips & Peas

Home-made Bramley Apple Crumble Pie and Custard

Mixed Berry Meringue Roulade

Sticky Toffee Pudding

Served with Hot Toffee Sauce and Vanilla Pod Ice Cream

Coffee and mints

2 courses £11.50

3 courses £14.50