

EASTER SUNDAY MENU

SUNDAY 8th April 2012

Open all day serving food from 12 noon until 8.30pm

Creamy Garlic Wild Mushroom Brochetta (v)

Smoked Salmon

Served with Cracked Black Pepper and a Twist of Lemon

Traditional Prawn Cocktail

Served with Brown Bread and Butter

Tempura King Prawns

Served on a Bed of Mixed Leaves with a Sweet Chilli Dip

Leek and Potato Soup (v)

Home-made Chicken Liver and Cognac Pate

Served with Red Onion Chutney and Toast

Fanned Seasonal Melon (v)

Served with Fruit Compote and Sorbet



Roast Scottish Sirloin of Beef

Served with Yorkshire Pudding, Roast and New Potatoes, a Selection of Fresh Vegetables and Gravy

Roast Lamb

Served with Yorkshire Pudding, Roast and New Potatoes, a Selection of Fresh Vegetables and Gravy

Roast Breast Chicken

Served with Chipolata and Bacon, Stuffing, Roast and New Potatoes, a Selection of Fresh Vegetables and Gravy

Scottish Salmon Melt

Baked in the Oven Topped with a Homemade Lobster and Cheese Sauce

Pan-fried Sea Bass

Served on Crushed New Potatoes in a Garlic and Prawn Butter

Fish and Chips

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

Roasted Vegetable Wellington (v)

Served with a Salad and Garlic Bread



Selection of Desserts

Coffee & Mints

£15.00 for 2 Courses, £17.50 for 3 Courses

Children's Prices £10.00 for 2 Courses, £12.50 for 3 Courses

A DEPOSIT OF £5.00 PER PERSON IS REQUIRED AT THE TIME OF BOOKING