

## **Fixed Price Dinner Menu**

Served between 5.00pm & 8.00pm

### HOME MADE SOUP OF THE DAY

Homemade with the finest vegetables, Roll & Butter

### TOMATO & PRAWN BRUSCHETTA

French toasted garlic bread, topped with diced tomato & cucumber, Norwegian prawns & fresh leaves, drizzled with Marie Rose sauce.

### TWICE BAKED CHEESE & LEEK SOUFFLÉ

Our Home made twice baked Soufflé served on a creamy cheese sauce.

### CHICKEN SKEWERS

Chicken breast, cooked on a stick, served on garlic noodles drizzled with plum sauce

### MANDARIN ORANGE, STRAWBERRY, MELON & GINGER SUNDAE

Chilled melon with mandarin oranges and pieces of fresh strawberries, topped with ginger flavoured Yoghurt and sprinkled with ginger crumbs

### ROAST BEEF WITH YORKSHIRE PUDDING £3.00 EXTRA

Slow roasted beef, Hand carved and served with Yorkshire pudding, roast potatoes, gravy and a Selection of fresh seasonal vegetables,

### BELLY PORK

Twice cooked belly pork, served on sweet potato mash with homemade Madeira sauce and a selection of fresh seasonal vegetables

### CHICKEN DIANE

Boneless chicken breast, served Diane sauce, with gratin potato and a selection of fresh seasonal vegetables,

### HERB CRUSTED COD

Fillet of cod oven roasted topped with a lemon & chive crust served with a light carrot & leek sauce. Rosti potato and of course a Selection of fresh seasonal vegetables,

### VEGAN/VEGI

Three vegan leek & cheese Glamorgan style sausages served, with sage & onion mash and roast potatoes a selection of fresh seasonal vegetables with vegi/vegan gravy

### **Our desserts change daily - Please see Separate Dessert Menu**

Filter Coffee with cream or Milk, or Choose from our selection of Ringtons Tea served with an after dinner mint

Cappuccino or latte (extra £2.00)