

Homemade Leek and Potato Soup

With Baked Focaccia Bread and Butter

Prawn Cocktail with a Twist

Prawns in a Marie Rose Sauce with Diced Apple and Cucumber

Seafood Gratin

King Prawns, Scallop, & Cod in a White Wine Garlic Cream Topped with Parmesan and Cheddar

Chicken Liver and Brandy Pate

Baked Focaccia and Homemade Red Onion Marmalade

Sauteed Garlic Mushrooms

Served in a Filo Basket

Cider Brie Parcels

Cranberry Mayonnaise and Salad Garnish

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Duo of Minted Lamb Chops

With Creamy Mash and a Red Wine Gravy

Steak and Stilton Pie

Served with Chips and a Guinness Gravy

Tipsy Pork Fillet

Cream Mash Potato, Sherry, Mushroom and Cheddar Cream Sauce

Chicken Breast

Wrapped in Bacon and Creamy Pepper Sauce

Sea Bass Fillet

Dauphinois, in a King Prawn, Garlic, White Wine and Herbed Cream

Beef or Vegetable Lasagne

Chips Salad and Garlic Bread

Spicy Beetroot Wellington

Creamed Leeks and a Provencal Sauce

Blue Bowl Burger

Homemade Burger Topped with Bacon Cheddar and Onion Rings with Chips and Coleslaw

Hunters Burger

Breadcrumbs Chicken Breast Topped with Bacon, Cheddar, Onion Rings and BBQ Sauce, Chips and Coleslaw

Cider Battered Cod with Chips Peas and Salad

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Chocolate Brownie, Raspberry Sauce and Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Raspberry Ripple Cheesecake served with Vanilla Ice Cream

Apple and Raspberry Crumble with Custard

Selection of Chefs Ice Cream with Chocolate Chip Cookie

Vanilla, Honeycomb and Salted Caramel

2 Courses at £18.50

3 Courses at £22.50