

3 course Sunday Luncheon menu £19.95

--0-- Starter--0--

Soup of the day

or

Melon & Parma ham

Fresh Melon served with thin sliced Parma Ham

or

Liver pate

A smooth chicken liver pate flavoured with brandy and port served with chutney & toast

or

Goat cheese Provençale

Goat cheese pan fried and served on sliced tomatoes leaves and olives flavoured with

Basil

or

Mouclade Normande

Local mussels with shell off cooked with diced onion, celery & carrot, white wine and cream

Prawns in chilli

Sautéed peeled prawns with butter, garlic, chilli, and a drizzle of white wine

--0-- Main course--0--

Roast chicken with Stuffing

Chicken breast roasted on the bone with herbs and served with a chipolata sausage wrapped in bacon, herb stuffing and gravy

or

Roast beef and Yorkshire pudding

Rib of local aged beef roasted & served with Yorkshire pudding and gravy

or

Baked crab Thermidor

Local crab served hot with a cheese sauce flavoured with brandy and mustard

or

Pot roast Shanks of Lamb

Shank of lamb cooked with red wine and herbs. Served piping hot on the bone

or

Filet of Sole on pastry

Filet of sole cooked on a open pastry with tomato concassée and served with a creamy Dill sauce

--0-- Dessert--0--

Plum Crumble (15mn)

Served hot with cream

or

Rice pudding with honey toasted apricot

Cold rice pudding served with hot apricot sweetened with honey

or

Plum Crumble

Served hot with cream

or

Iced nougat glace

A light iced creamy Nougat flavoured with caramelised almond served with a raspberry couli

or

Lemon cheese cake

Debbie's Favourite served with vanilla ice cream

or

Sorbet or Ice Cream

Selection of sorbet (Lemon, Orange and Campari, pear, or Raspberry) or ice cream (Pistachio, Chocolate chips, Cherry, or Lavender)

or

Cheese platter (£2.00 Supplement)

Served biscuit and French bread

Vintage Port £2.80 (per glass) Coffee £1.60 Tea £1.60 Liqueur Coffee £4.90