



# *Table D'HoTe Menu*

3 Courses  £18.95

*Inc VAT at current rate*

## **STARTERS**

- Melon Cocktail
- Homemade beef lasagne
- Chicken & duck liver pâté with toast
- Egg mayonnaise & smoked Salmon garnish
- Deep fried mushrooms with a garlic mayonnaise dip
- Smoked mackerel & salad garnish
- Freshly made Vegetable soup
- Prawn cocktail with Marie Rose sauce **£2.95 extra**
- Grilled Goats Cheese Lardons of Bacon with mixed Leaves **£2.95 extra**
- Tempura prawns with a Mexican dip **£2.95 extra**

## **MAIN COURSES**

- Homemade steak & kidney pie
- Barnsley Chops with grilled tomato and fried onions
- Breast of Chicken in a tomato, mushroom and creamy sauce
- Escallops of Pork with Calvados sauce
- Stuffed pepper with ratatouille of vegetables and Mozzarella
- Grilled rump steak, tomato & fried onions
- Poached salmon with salad and new potatoes
- Grilled Sea Bass fillets plain or in garlic **£4.75 extra**
- Fillet of Pork in Au Poivre sauce **£2.95 extra**
- Half duck a l' orange **£4.75 extra**

All served with seasonal vegetables and diced fried potatoes

## **SWEETS**

Selection of sweets

- Tea, filter coffee, cappuccino, espresso **£1.95 extra**
- Floater coffee in a glass no liqueur **£2.95 extra**
- Liqueur coffee of your choice **£4.95 extra**
- All served with chocolate mints

Private parties or parties over 10 will need to pre-order or have reduced choices  
Prices and choices are subject to change without prior notice