

## Winter LUNCHTIME - SET MENU

MONDAY to SATURDAY INCL. (Sunday Lunch is a different Menu)

SOUP DU JOUR  
freshly made daily

COCKTAIL OF MELON, PINK GRAPEFRUIT AND BANANA  
laced with a spice scented mulled wine syrup.

COS LETTUCE WARM BACON AND GOAT CHEESE SALAD,  
honey and mustard dressing, garlic croutons

PENNE AL SALMONE  
Pasta with tomato, basil creamed salmon

DEEP FRIED DEVILLED WHITEBAIT  
served with lemon and tartare sauce



SALMON, MUSSEL AND PRAWN GOLDEN BAKED FILO PARCEL  
set on a light Asian sauce

COACH-HOUSE PIE OF THE DAY freshly made in the classical way

ROAST LOIN OF PORK with an apricot and almond stuffing

SAUTEED LAMB'S LIVER AND BACON, Sherry and sage pan juices

TORTELLINI PASTA PARCELS, (V)  
tossed with sun blush tomatoes in a light garlic herbs cream

CHICKEN JAMBONETTE WITH BLACK PUDDING AND GRUYERE STUFFING,  
set on a spicy plum chutney and Madeira glaze

CHAR-GRILLED RIB-EYE STEAK (£3.00 extra)  
green peppercorn sauce



2 Courses: £11.50 / 3 Courses: £15.75

(Parties of 15 or more - 3 Courses only~ £15.75)

*All prices include VAT. However, gratuities for service we prefer to leave to your discretion*