



# Table D'Hote Menu

Served Monday to Thursday Evenings

## Starters

Chef's Homemade Soup

Eggs Harlequin

Chilled Melon and Pineapple Gondola

Avocado & Tuna Salad

## Main Courses

Roast Topside of Beef Bordelaise  
*(beef in a red wine sauce)*

Chicken, Mushroom and White Wine Pie

Char Grilled Tuna with Citrus Cous Cous

Vegetable and Pasta Bake

## Sweets

Fruit Pie with Custard

Ice cream

£11.95 per head





# Table D'Hote Menu

Served Monday to Thursday Evenings

## Starters

Chef's Homemade Soup



Eggs A La Russe

*(served on a Russian salad)*

Roll Mop Herrings on a Tomato & Onion Salad

Pearls of Melon with Florida Salad

## Main Courses

Roast Leg of Lamb

*(with rosemary and red wine sauce)*

Fillet of Chicken Chasseur



Baked Rainbow Trout with Almonds and Lemon

Baked Macaroni with Leeks and Spinach Mornay

## Sweets

Profiteroles with Chocolate Sauce

Ice cream

£11.95 per head





# Table D'Hote Menu

Served Monday to Thursday Evenings

## Starters

Chef's Homemade Soup

Eggs Berlin

*(served on smoked salmon coated in mayonnaise)*

Julienne of Continental Meat Salad

Pearls of Melon with Salad Japonaise

*(fresh fruit bound in acidulated cream)*

## Main Courses

Roast topside of Beef Chasseur

Julienne of Chicken Stroganoff

*(served with rice)*

Goujons of Breaded Plaice Fillets

Char Grilled Stuffed Peppers with Vegetable Risotto

## Sweets

Fresh Fruit Salad

Ice cream

£11.95 per head

# Table D'Hote Menu

Served Monday to Thursday Evenings

## Starters

Chef's Homemade Soup

Eggs Bombay

*(served on rice salad)*

Sautéed Garlic Mushrooms and Prawns

Honey Glazed Fanned Melon with Toasted Almonds  
and Kiwi Fruit

## Main Courses

Roast Leg of Lamb with Rosemary and Cranberry Sauce

Char Grilled pork Chop Dijonaise

*(served with caramelized apple slices)*

Baked Haddock Florentine

*(served on spinach coated in a rich cheese sauce)*

Vegetable Kiev with Salad and New Potatoes

## Sweets

Home Made Trifle

Ice cream

£11.95 per head