



£10.00
3 courses

STARTERS

Parma Ham and Fig Platter
Deep-fried Mushrooms Served with Tartare Sauce [V]
Torpedo Prawns (Breaded King Prawns) Served with Sweet Chilli Sauce Dip
Avocado with Prawns Marie Rose
Melon with Passion Fruit Sorbet [V]
Fish Cake Served with Lime Mayonnaise
Chicken and Beansprout Spring Rolls Served with Plum and Chilli Sauce
Deep-fried Brie Served with Cranberry Sauce [V]
Winter Vegetable Soup [V]

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MAIN COURSES

½ Chicken Piri-Piri Served with Chickpea Salad
Prawn, Crab and Avocado Salad
Homemade Lasagne
Penne with Diced Chicken and Mushroom Sauce
Mild Prawn Curry Served with Rice
Sweet and Sour Pork Stir Fry Served with Rice
Cannelloni Ricotta with Spinach, Rolled in a Pancake & Topped with Tomato Sauce and Cheese [V]
Penne with Tomato Sauce and Diced Aubergine [V]
Plaice Goujons Served with Chips, Peas and Tartare Sauce
Fillet of Sea Bass Served with Chive Mashed Potato and Avocado Vinaigrette
Spaghetti with Olive Oil, Garlic and Local Crab

(All served with French Fries, New Potatoes and Seasonal Vegetables)

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DESSERTS

Sticky Toffee Pudding
Crème Caramel
La Perla Meringue
Tiramisu
Apple Pie and Ice Cream
Banana and Caramel Pancake with Ice Cream
Chocolate Profiteroles
Lemon Sorbet
Various Ice Creams (Vanilla, Chocolate, Strawberry)