



**CHEF'S MENU OF THE WEEK**  
**MONDAY 4<sup>TH</sup> JUNE TO SUNDAY 10<sup>TH</sup> JUNE**

**STARTERS**

**TOMATO AND GOATS CHEESE**

WITH FRESH TARRAGON BALSAMIC REDUCTION AND A HONEY AND MUSTARD  
VINAIGRETTE

**CHICKEN LIVER AND COGNAC PATE**

WITH OATCAKES AND SWEET ONION JAM

**HADDOCK AND SALMON FISHCAKES**

WITH HERB CRÈME FRESH AND MIXED PEPPER SALAD

**MAINS**

**SEARED CHICKEN BREAST**

ON A CELERY WALDORF SALAD WITH A LEMON DRESSING

**BEEF STROGANOFF**

SUCCULENT BEEF RUMP WITH ONIONS, MUSHROOMS IN A MUSTARD GRAVY  
SERVED WITH BOILED RICE

**PROVENCAL MIXED VEGETABLE RISOTTO**

WITH PESTO AND PARMESAN

**DESSERTS**

**STICKY TOFFEE PUDDING**

WITH CARAMEL SAUCE AND VANILLA ICE CREAM

**MADAGASCAN VANILLA BAKED CHEESECAKE**

WITH A STRAWBERRY COULIS

**TRIO OF ITALIAN ICE CREAM**

WITH ROSSINI CURLS

**STARTERS AND DESSERTS    £3.95**

**MAIN COURSE    £7.95**

**SMALL PLATE MAIN COURSE    £4.95**

Allergens - Please ask a member of staff for an allergen menu with detailed  
information