



CHEF'S MENU FOR THE TWO WEEKS
MONDAY 11TH JUNE TO SUNDAY 24TH JUNE

STARTERS

HAGGIS BONBONS

DEEP FRIED WITH A SWEET CHILLI SAUCE & SALAD GARNISH

SALMON & DILL POTATO FISH CAKES

SERVED WITH A HERB CRÈME FRAICHE & MIXED PEPPER SALAD

PARMA HAM & MELON

HONEYDEW MELON, THINLY SLICED PROSCIUTTO & BLACK OLIVES

MAINS

PENNE ARABBIATA

CHICKEN WITH A SPICED TOMATO SAUCE SERVED WITH GARLIC BREAD

PAN SEARED SALMON FILLET

SERVED ON A BED OF CRUSHED POTATOES WITH A LEMON BUTTER SAUCE

VEGETABLE STIR FRY

MIXED VEGETABLES WITH SWEET CHILLI FRIED RICE

DESSERTS

WARM APPLE PIE

SERVED WITH CUTARD OR VANILLA ICE CREAM

MADAGASCAN VANILLA BAKED CHEESECAKE

WITH FRESH BERRIES

TRIO OF ICE CREAM

IN A SUNDAE DISH WITH A CHOICE OF SAUCES

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