

# St Georges Day Evening Menu

Monday 23<sup>rd</sup> April

## Prawn Cocktail

Greenland Prawns served on Crisp Iceberg Lettuce Topped with Marie-Rose Sauce. Served with Brown Bread and Butter

## Homemade Chicken Liver and Cognac Pate

Served with a Plum and Apple Chutney and Toasted Brioche

## Chefs Homemade Soup of the Day

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# Roast Sirloin of Beef

Served with Yorkshire Pudding, Roast and New Potatoes, a Selection of Fresh Vegetables & Gravy

# Fish and Chips

Fresh Fillet of Haddock Deep Fried in an Ale Batter, served with Chips & Peas

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## Bramley Apple Crumble Pie and Custard

## Mixed Berry Meringue Roulade

## Sticky Toffee Pudding

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## Coffee and mints

Two Courses £14.50 per person

Three Courses £17.50 per person

