

# 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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## **Chocolate Brownie with Vanilla Pod Ice Cream**

## **Apple & Sultana Crumble and Custard**

## **Cheese Board with Chutney and Biscuits**

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## **Coffee and mints**

Two Courses £15.50 per person

Three Courses £17.50 per person

