

TABLE DE HOTE MENU

June

THREE COURSES £14.95 PER HEAD

AVAILABLE MONDAY TO SATURDAY
(FRIDAY AND SATURDAY EVENINGS £17.95 PER HEAD)

STARTERS

Chef's homemade 'soup of the moment' served with a soft baguette

Warm salad of goats cheese, marinated vegetables and baby leaves with balsamic dressing

Breaded tex mex whitebait, deep fried, spicy avocado guacamole and mint soured cream

King prawns sautéed in butter with a pesto cream sauce, warm ciabatta and shaved parmesan (£2.50 supplement)

Velvety smooth chicken liver and brandy parfait, warm onion bread, caramelised onion chutney and summery leaves

MAINS

Chicken Forestiere

Chicken breast, oven roasted with tarragon, french mustard, onion and button mushroom demi glace

Pork Catalan

Pork loin steak, marinated in smoked paprika and grilled, chorizo, capsicum, sun blushed tomato and basil sauce

Fillet Mignonette (£3.00 supplement)

Duo of beef tenderloin medallions, char-grilled, creamy black truffle, camembert and parsley butter sauce

Liver Fritto Neapolitan

Sliced lambs liver, pan fried with bay leaf, italian herbs, garlic, onions and portobello mushroom finished with chopped tomato

Chef's Catch of the Day

Chef's daily special, caught fresh from the Ocean (ask for details)

Vegetarian Option Available

Mains accompanied with fresh market vegetables and fresh cut chips

DESSERTS

Choose from a selection of our delicious desserts from the Dessert Board

EARLY BIRD OFFER

Choose any two courses for only

FOR ONLY £9.95 per head

Available from 11.30am to 2.30pm and 5.00 – 6.30pm – Monday to Saturday

(Orders must be placed before 2.30pm and 6.30pm)