



# DAIQUIRI, DINNER & DANCE MENU £15 PP

2 Courses with a Daiquiri or Mocktail  
Served every Friday 7.00 pm — 9.00 pm



(Where possible our chefs source all meats, fish, vegetables and dairy products locally for the fullest flavour and highest quality.) If you require further information on the allergen content of our food please ask a member of staff and they will be happy to help you.

## Choice of Starter **OR** Sweet with Main Course, Tea or Coffee

Fresh Vegetable Broth or Soup of the Day served with Petit Pain

Chilled Honeydew Melon with Pineapple and Mango Compote (GF) (V)

Ground Spicy Beef & Sharp Cheddar Toasted Tortilla Sandwich with Garlic & Cucumber Yogurt

Bombay New Potato & Sliced Egg Salad, with Spinach, Mint, Peas & Crème Fraiche (GF) (V)

Chilli & Garlic Toasted Bread topped with Crispy Bacon, Sauté Mushrooms & Melted Brie

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Peppered Chicken Fajita with Tomato Salsa & Garlic Mayonnaise

Venison Burger on Champ with Rich Red Wine Sauce & Sweet Caramelised Onion Chutney

Breaded Escalope of Pork with Mushroom Sauce

Pan Fried Pieces of Rump Steak on Toasted Garlic Bread topped with Creamy

Black Pepper Sauce **GF Option available**

8oz Sirloin with Pepper Sauce & Crispy Onions (£3.00 Surcharge ) **GF Option available**

Pan Fried Breast of Chicken with Bacon & Leek Sauce (GF)

Fisherman's Pie topped with Creamy Potato and Crunchy Cheesy Crumb

(while every effort has been taken to remove all bones some may still remain)

Roasted Vegetable Tartlet with Goat's Cheese, Toasted Pine nuts and Basil Pesto (V)

Above dishes served with a choice of :-

Sweet Potato Fries / Chips / Garlic Fries / Herby Fries / Champ / Chilli Fries / Creamed Potato

Tossed Salad / Chefs Vegetables / Baby Boiled Potatoes / Tobacco Onions

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Vanilla Ice cream, Caramel Sauce, Caramel Popcorn, served with Fresh Cream & Tuile Cone

Chocolate Brownie with Hot Chocolate Sauce (GF)

Steamed Ginger & Chilli Cake with warm Caramel Sauce and Vanilla Ice cream

White Chocolate Cheesecake with a Lemon Centre, on a Buttered Ginger Nut Biscuit base

Peach Melba Pavlova (GF)

Individual Banoffee Pie

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Tea or Coffee

(V) Vegetarian (GF) Suitable for Gluten Free

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