



STARTERS

- Homemade Cream of Vegetable Soup**
- Slivers of Melon, Fresh Fruits & Berry Coulis**
- Oak Smoked Irish Salmon on Tossed Leaves**
- Deep Fried Brie with Cumberland Dip**

MAIN COURSES

- Roast Leg of Lamb with Apricot Stuffing**
 - Golden Crumbed Chicken Fillet Stuffed with Garlic Butter**
 - Grilled 10oz Rib Steak with Cracked Peppercorn Cream**
 - Cajun Spiced Sea Bass with Lemon Butter**
- Courses are served with a Selection of Fresh Vegetables and Potatoes*

DESSERTS

- Mini Profiteroles with Chocolate Sauce,**
- Lemon Tart,**
- Banoffi Pie,**
- Baileys Cheesecake,**
- Wild Berry Mouse,**
- Selection of Ice Creams**
- Warm Apple Pie with Crème Anglaise**

FRESHLY BREWED TEA/COFFEE

