

SAMPLE LUNCH MENU
2 courses £9.75 3 courses £13.75

Smoked Fish Pâté of Trout, Salmon and Mackerel, with Salad Garnish and Toast
Cream of Mushroom Soup with Home Baked Bread
Rondelle of Apricot stuffed Corn Fed Chicken on Savoury Cous Cous with Chilli Relish
Steamed Fillet of Rainbow Trout on Vegetable Noodles with Sweet Pepper Coulis
Buffalo Mozzarella on Vine Tomato and Red Onion Salad with Pesto
Prawn Cocktail in Spiced Marie Rose Sauce
Beef Consommé with Madeira

Pan Fried Tenderloin of Pork in Pancetta on Sweet Sage Apples & Cider Mustard Sauce
Fresh Egg Linguini Primavera and Parmesan Cheese
Steamed Paupiette of Plaice & Smoked Haddock Mouse on Leeks & Mushroom Sauce
Pan Fried Chicken Breast on Celeriac Puree with Charcutiere Sauce
Fisherman's Platter
Poached & Smoked Salmon, Smoked Mackerel, Prawns & Salad with Marie Rose Sauce
Cheese Platter
A Trio of Cheeses with Salad, Sliced Apple, Grapes & Homemade Chutney
Italian Prosciutto Ham and Egg Salad
On a bed of Cherry Tomatoes and Red Onions with Wholegrain Mustard Dressing
Greek Salad
Black Olives and Feta Cheese on a bed of Salad
Country Platter
Home Cooked Ham, Roast Beef and Roast Chicken with Salad and Homemade Chutney
Freshly Cooked Omelette
Choice of Ham, Tomato or Cheese Fillings

All of the above served with New Potatoes, Seasonal Vegetables or Salad

HOT DESSERT OF THE DAY:

Chocolate Maple Syrup Pudding

ICE CREAM COUPE:

Pina Colada

Banoffi Cream Pie

Walnut and Vanilla Tart with Coffee Ice Cream

Various Deluxe Ice Creams, Sorbets or Yoghurts

Selection of Welsh and Continental Cheese with Biscuits

Selection of Teas or Fresh Coffee served in the Lounges from £2.20 per person