



CABARET NIGHT

3 COURSE MEAL & LIVE ENTERTAINMENT
£21.95 Inc £5 DEPOSIT PER PERSON

STARTERS

HOMEMADE MINISTRONE SOUP (V)

With Parmesan crouton

PAN-ROAST GARLIC MUSHROOMS ON TOAST (V)

With mixed leaves and sherry dressing

TRIO OF CHICKEN TERRINE

With guacamole and mango salsa

THAI FISHCAKE

Served with a sweet chilli sauce

CRAYFISH & SPRING ONION RISOTTO

Glazed with Gruyere cheese

MAINS

6oz SIRLOIN STEAK

Served with Lyonnaise potatoes and green peppercorn sauce

Please state how like steak to be cooked.

BRAISED RUMP OF LAMB

Garlic & herb mash with a rich red wine sauce

MARINATED BREAST OF CHICKEN IN LEMON & THYME

Served with roast vegetable cous cous and crème fraiche

BAKED FILLET OF COD MORNAY

Served with grain mustard mash with young peas and spinach

FILO PARCEL OF GOATS CHEESE, SUN BLUSH TOMATO & SPINACH (V)

Served with Nicoise vegetables and a tomato & chilli sauce

DESSERTS

BAILEYS & WHITE CHOCOLATE CRÈME BRULEE

With double chocolate cookie

HOT CHOCOLATE PUDDING

With vanilla ice cream

SELECTION OF CHEESE'S

With biscuits & chutney

TRIO OF ICE-CREAMS

Served with berries and whipped cream

BANOFFEE CHEESCAKE

Served on a ginger nut base with cinnamon & ginger crème anglaise