



CABARET NIGHT

3 COURSE MEAL & LIVE ENTERTAINMENT
£24.95 Inc £5 DEPOSIT PER PERSON

STARTERS

HOMEMADE TOMATO, CHILLI & BASIL SOUP (V)

With little cheese on toast

POACHED EGG FLORENTINE (V)

Poached egg served on buttered spinach, asparagus and toasted muffin glazed with hollandaise

SMOOTH CHICKEN LIVER PARFAIT

Served with a red onion marmalade and crusty bread

THAI FISHCAKE

Served with a sweet chilli sauce

ROULADE OF BACON SHANK, ROAST CHICKEN & BLACK PUDDING

Served with spiced pineapple carpaccio and petit salad leaves

MAINS

(All mains served with seasonal veg)

ROAST SIRLOIN OF BEEF

Served with Lyonnaise potatoes and a green peppercorn sauce

SLOW COOKED SHANK OF LAMB

Served with garlic and herb mash and a red wine sauce

ROAST BREAST OF CHICKEN

Served on sauté new potatoes with a stroganoff sauce

PAN FRIED FILLET OF SEABASS

Served on olive oil crushed potatoes, asparagus peas and spinach with a prawn and tomato cream sauce

ASPARAGUS PEA & SWEETCORN RISOTTO (V)

Glazed with Parmesan cheese

DESSERTS

LEMON CRÈME BRULEE

Served with homemade dried fruit shortbread

HOMEMADE STICKY TOFFEE PUDDING

Served with black treacle ice cream and butterscotch sauce

SELECTION OF CHEESE'S

With biscuits & chutney

TRIO OF ICE-CREAMS

Served with berries and whipped cream

BAKED CHOCOLATE & ORANGE CHEESCAKE

With a jaffa cake base and white chocolate sauce