

# Table d'Hote Menu

3 COURSE DINNER £22.50

inclusive of 15% VAT., (v) = vegetarian

## STARTERS

### *Chicken Goujons*

Sliced chicken breast, breaded and fried until golden, served with a light blue cheese dip.

### *Chef's Soup of the Day*

Prepared this morning to a traditional recipe, using locally sourced produce.

### *Mediterranean Pasta Arabiata*

Penne pasta in a rich chilli and tomato sauce, topped with flakes of Parmesan Regianno. (v)

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## MAINS

### *Salmon Hollandaise*

Simply grilled supreme of salmon, finished with freshly prepared Hollandaise sauce, with a selection of fresh vegetables.

### *Garlic & Herb Pork Steak*

Lean Pork chops pan-fried with fresh herbs & a hint of garlic, with a selection of fresh vegetables of the day.

### *Exotic Fruits Curry*

A variety of freshly cut fruits, vegetables and nuts in our mild curry sauce, served with our specially prepared rice and topped with a poppodum. (v)

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## DESSERTS

Choose from our selection of exquisite homemade Desserts. Served with Rodda's Clotted Cream or Callestick Farm Ice Cream.

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## COFFEE

Freshly brewed Filter Coffee or English Tea. Served with a selection of Mints and petit fours £2.25

