

# Lunch Menu No.1

2 Course - £10.95  
3 Course - £12.95

## STARTERS

Glass of Fruit Juice (v)  
Hummus (v) or Taramasalata with pitta bread and leaves  
Honeydew Melon with berry compôte (v)  
Soup of the Day and french stick  
Garlic Mushrooms and garnish (v) (£1.00 supp.)  
Prawn Cocktail with Marie Rose sauce (£2.75 supp.)  
Tiger King Prawns in Filo  
with sweet chilli and leaves (£1.00 supp.)  
Greek Meatballs with tomato sauce and leaves

## SWEETS

Selection of Ice Creams  
Sticky Toffee Pudding with Caramel Sauce and Custard  
Chocolate Brownie with chocolate sauce and vanilla ice cream  
Strawberry Ice Cream with crushed meringue, pistachios, raspberry coulis and chantilly cream  
Tangy Lemon Cheesecake with mixed berry compôte  
Apple Crumble with ice cream or custard  
Lemon Meringue Tart and vanilla ice cream  
Sweet from our dessert board (£2.50 supp)

## MAINS

Choice of Roast: Turkey, Beef or Lamb  
served with roast potatoes and mixed vegetables  
Roast Chicken Breast served with roast potatoes and mixed vegetables  
Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad  
Home-made Steak and Kidney Pie  
served with roast potatoes and mixed vegetables  
Battered Fillet of Cod with homecooked chips and peas  
Ham and Egg with homecooked chips and garnish  
Pan-fried Liver and Onions with peas and homecooked chips  
Steak Burger and Onions with gravy, peas and homecooked chips  
Mushroom (v), Cheese (v) or Ham Omelette  
with homecooked chips and peas  
Grilled Chicken with homecooked chips and salad  
Ballontine of Chicken (stuffed chicken) with a tarragon mousse,  
creamy mash and vegetables  
Chicken Curry served with basmati rice and mixed vegetables  
Chicken Stroganoff served with basmati rice  
Vegetable Curry served with basmati rice (v)  
Mushroom Stroganoff served with basmati rice (v)  
Goats Cheese Springrolls served with salad,  
pesto and homecooked chips (v)

# Lunch Menu No. 2

2 Course - £13.50  
3 Course - £15.50

## STARTERS

Soup of the Day and French stick  
Chicken Liver Paté with chutney and garnish  
Goats Cheese Springroll with beetroot purée,  
pesto and leaves (v)  
Chicken and Ham Hock Terrine  
with apple purée, balsamic and garnish  
Garlic Mushrooms and mixed garnish (v)  
Hummus (v) or Taramasalata with pitta bread and leaves  
Prawn Cocktail with Marie Rose sauce (£2.75 supp.)  
Smoked Salmon and Caper Salad  
with pesto, balsamic and beetroot purée  
Greek Meatballs with tomato sauce and leaves  
Lightly Breaded Whitebait  
with garlic mayo and crusty bread  
Tiger King Prawns in Filo  
with sweet chilli and mixed garnish (£1.00 supp.)  
Smoked Salmon and Caper Salad  
with pesto, balsamic and beetroot purée  
Hoi Sin Duck Spring Roll  
with a cucumber and coriander salad (£1.00 supp.)  
Pulled Pork Croquettes, apple purée and dressed salad

## SWEETS

Selection of Ice Creams  
Sticky Toffee Pudding with caramel sauce and custard  
Chocolate Brownie with chocolate sauce and vanilla ice cream  
Strawberry Ice Cream with crushed meringue, pistachios, raspberry coulis and chantilly cream  
Tangy Lemon Cheesecake with mixed berry compôte  
Apple Crumble with ice cream or custard  
Lemon Meringue Tart and vanilla ice cream  
Sweet from our dessert board (£2.50 supp)

## MAINS

Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms  
Slow Cooked Belly Pork with apple purée, creamy mash and vegetables  
Danish Gammon Steak with tomato, pineapple, peas and homecooked chips  
Slow-roasted Pork Medallions with caramelised apples, chorizo sausage  
and a light dijon sauce, served with creamy mash and vegetables  
Grilled Fillet of Sea Bass with capers, crushed potatoes and vegetables  
Chicken Maryland with tomatoes, peas, bacon, mushrooms and homecooked chips  
Pepper or Garlic Chicken with mixed vegetables, rice and peppercorn sauce  
Grilled Salmon Salad with beetroot purée, buttered potatoes,  
capers and pesto (£1.00 supp.)  
Chicken Melt - bacon, peas, melted cheese and BBQ sauce,  
served with homecooked chips (£1.00 supp.)  
Greek Stifado - diced beef marinated in red wine and shallots,  
served with basmati rice and vegetables  
Slow-braised Beef with Shallots, red wine, mushrooms and bacon,  
creamy mash potato and vegetables  
Stilton Chicken - mixed vegetables and rice,  
with a creamy stilton and port sauce (£2.00 supp.)  
7oz Sirloin Steak with onions, peas, tomato, mushrooms  
and homecooked chips (£2.00 supp.)  
Lamb Kleftico (£2.00 supp.) - oven baked lamb  
with roast potatoes and mixed vegetables or Greek salad  
Chicken Kebab with Greek salad, tzatziki, and basmati rice  
Korta Ma Karsi - chicken breast with onions, mushrooms,  
peppers and tomato sauce, served with sauté potatoes and mixed vegetables

(v) - suitable for vegetarians