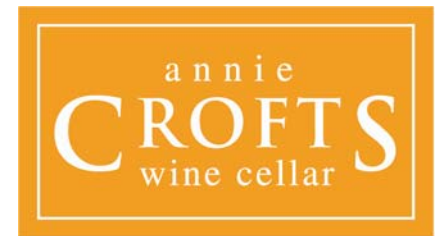




DINNER PARTY MENU

3

£30.00* per person



STARTERS

Beef Tomato filled with Lobster, Crab Meat and Prawns, Marie Rose Dressing

Sautéed Tiger Prawns, Garlic, White Wine and Parsley

Grilled Chicken and Mango salad, Soya sauce and Fresh Coriander

Pan Fried Goats Cheese with Grand Marnier Pear

Selection of Breads and Marinated Olives to share £1.00 per person extra

SORBET COURSE

Champagne Sorbet

MAIN COURSE

Monk Fish wrapped in Bacon on bed of Caramelised Mixed Vegetables

½ Lobster & Mixed Seafood on a bed of Linguine, Garlic, Chilli, tomato & Basil Sauce

Prime 8 oz Scotch Fillet Steak on a bed of Field Mushrooms topped with Tiger prawns, Stilton Sauce, Sauté potatoes

Home Made Vegetarian Lasagne, Garlic Ciabatta Bread

DESSERTS

Wild Berry Cheesecake

Apple Strudel with Cream

Chocolate & Orange Fool

Flavoured Crème Brûlée

3 European Cheese Platters (A Glass of 125ml of Port Wine £2.00 extra PP)

*All Price includes VAT. Drinks are not included and a 10% service charge will be added to the final bill.

