

Lunch Menu

Vegetable combo

Fried Zucchini, Mushrooms, onion rings
Tartar sauce

Fresh Made Soup of the day

Fried Brie Wedges, Raspberry Coulis

Vegetable Spring Rolls

sweet and sour sauce

Tian of Smoked Salmon and Prawns

Lemon mayonnaise

Pan-fried seabass with Meuniere sauce

New potatoes & Stem Broccoli

Grilled chicken Breast in Creamy Mushroom Sauce

Served with Mash and stem Broccoli

Madras Beef Curry (medium level of spice)

Served with rice and Poppadom

Risotto Primavera

Roasted Pork Tenderloin

Potato Mash, Honey, and garlic sauce

Lamb Casserole

Tender Lamb slow-roasted with potatoes, carrots & mushrooms

Classic beef lasagna

Side Salad

Pastel de nata (Portuguese Custard Tart)

With coffee or Tea

Coconut Tart **GF**

Guernsey Cream

Hot Chocolate Brownie (GF** & **V** option available)**

& Vanilla Ice Cream

2 Courses £20.50 3 courses £23.50