

2024	Main Course Selection	Meat/Fish Option	Vegetarian /Curry Option	Gluten Free	Dessert Selection	Gluten / Dairy Free
11 th June	Grilled chicken breast topped with bacon in a BBQ sauce & cheese with house salad & chips (GF)	Crispy coated prawns with Thai sweet chili sauce, sweet potato fries & a side salad	Roasted vegetarian lasagne with a rich tomato & cheesy sauce (GF)	See Main Course	Lemon meringue sundae: ice-cream, lemon spread, meringue, whipped cream & cinnamon (GF)	Classic Italian Sorbet (Dairy-free)
9 th July	Beer Battered Cod, served with Chunky Chips & Peas	Gammon Steak topped with fried eggs & served with Chunky Chips & Garden Salad	Malabar Vegetable Curry: Mixed garden vegetables in a rich, creamy coconut curry with curry leaves & mustard seeds	The meat & vegetarian options are gluten free	White Chocolate & Raspberry Cheesecake	Banoffee Pie Cheesecake (GF) OR Classic Italian Sorbet (Dairy-free)
13 th August	Cumberland Pork Sausage ring with creamy mash, seasonal vegetables & gravy	Deep Fried Scampi with chunky chips	Curry Option: Rara Gosht: diced, minced lamb curry garnished with boiled egg with buttered Naan	All main courses are gluten free	Lemon Meringue Sundae (GF): ice-cream, lemon spread, meringue, whipped cream & cinnamon	: Classic Italian Sorbet (Dairy-free)
10 th September	Chicken Ham & Leek Pie with mash potatoes & seasonal vegetables	Crispy Coated Prawns with Thai sweet chili sauce, sweet potato fries & side salad	Curry Option: Kerala Chicken Curry with coconut, curry leaves & mustard seeds with steamed Basmati rice	Gammon Steak with pineapple, chunky chips & garden salad	Double Chocolate Fudge Cake served with vanilla ice cream	Classic Italian Sorbet (GF & Dairy-free)
8 th October	Chili con Carne Platter with seamed Basmati rice, tortilla nachos, sour cream & grated cheese	Beer Battered Cod, served with Chunky Chips & Peas	Curry Option: Lamb Pasanda: diced lamb with delicately spiced creamy & nutty curry with traditional spices & buttered Naan	Chili con Carne with steamed Basmati rice & grated cheese	Spotted Dick with hot custard	Banoffee Pie Cheesecake (GF) OR Classic Italian Sorbet (Dairy-free)
12 th November	Steak Mushroom & Ale Pie served with gravy, mash & garden vegetables	Deep Fried Scampi with chunky chips	Butter Chicken: chicken tikkas in a rich tomato butter sauce with a hint of fenugreek & steamed Basmati rice	Grilled Chicken Breast topped with bacon, smothered in BBQ sauce & cheese served with house salad & chips	Sticky Toffee Pudding with hot custard	Lemon Meringue Sundae (GF): ice-cream, lemon spread, meringue, whipped cream & cinnamon OR Classic Italian Sorbet (Dairy-free)
10/05/24						