



DINNER MENU

Organiser please note we are sorry but are unable to serve meals after 5pm for groups of under 16 diners.

3 COURSE MEAL @ **£19.00** (includes coffee)

2 COURSE MEAL @ **£16.50** (includes coffee)

**Please select one option only (Starter & Main or Main & Dessert)*

TO START...

Homemade 'Soup of The Day' with rustic bread

Grilled goats cheese with rocket and balsamic cream

Deep-fried squid with a sweet chilli dip

Oriental chicken wings with sticky sauce and pickled cucumber

Roast belly of pork on steamed noodles and hoi sin sauce

Smoked duck and orange salad with olive oil and lemon dressing

More over page 

Cosgroves Catering Company makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. There is a possibility that manufacturers of the commercial foods that we use could change the formulation at any time, without notice. If you have any food allergies or intolerances please advise our waiting staff or management team on duty.

THE MAIN EVENT



The Club Roast ...Served with all the trimmings...

- Roast Beef and Yorkshire pudding*
- Roast Lamb and mint sauce*
- Half Roast Chicken Garni*
- Roast Pork and apple sauce*

Pies for all...

Served with potatoes, steamed vegetables & gravy ~

- Steak & Ale* *Chicken & Leek*
- Turkey & Ham* *Lamb & Potato*

Braised Lamb Shank

~ Braised shank of lamb cooked in port red wine sauce

Beef Bouchée

~ Sauté of beef cooked with button mushrooms and onions, in a red wine sauce and set in a large puff pastry case.

Confit of Duck

~ A large confit of duck leg served with a classic orange sauce

Coq au Vin

~ Traditional coq au vin with red wine mushrooms and shallots

Fish and Chips

~ Deep-fried cod in batter with chipped potatoes and mushy peas

Calves Liver and Bacon

~ Pan-fried calves liver and bacon with an onion gravy

(All the above main courses will be served with potatoes to suit and fresh seasonal vegetables)

TO FINISH ...

- Orange and Ginger Cheesecake*
- Dutch Apple Tart with vanilla custard*
- Bread and Butter Pudding with cinnamon cream*
- Cheese & Biscuits—add £1.50*