



Example Menu Choices



3 courses - £21.50 per person

Appetizers

Tomato & Mozzarella salad	£4.95
Homemade soup	£4.50
Prawn cocktail	£4.95
Hand breaded mushrooms	£4.95
Dorset pate	£4.45
Smoked mackerel, beetroot & horseradish salad	£4.95
Goats cheese salad	£4.95

Main Courses

All served with potatoes and seasonal fresh vegetables or salad	
Roast British beef & Yorkshire pudding	£12.95
Baked salmon fillet with herb butter	£14.95
Cod fillet in leek and wholegrain mustard	£13.95
Chicken with mushrooms and Stilton	£13.95
Chicken in white wine and cream	£13.95
Stuffed Tuscan peppers (meat free)	£10.95
Brie & broccoli bake (meat free)	£10.95
Dorset pork casserole	£13.95
Beef bourginoune	£13.95
Braised lamb steak in port jus	£13.95

Homemade Desserts *(Other choices on request)*

Cheesecakes - baked vanilla, ginger and lime, chocolate, raspberry and white chocolate or strawberry	£4.50
Pecan pie	£4.95
Lemon tart	£4.95
Chocolate and pear tart	£4.95
Tiramisu	£4.45
Profiteroles	£4.95
Treacle tart	£4.95
Chocolate tart	£4.95
Banoffee pie	£4.95
Apple tart	£4.95
Apple crumble	£4.95
Cheese & biscuits	£6.45
Fresh fruit salad or fruit skewers	£4.95
Fresh strawberries & clotted cream (seasonal)	£4.95
Homemade teatime cakes	£3.50
Tea or coffee and mints	£1.50