

Table d'hôte

FROM THE HOST'S TABLE

Starters

CRISPY SKINS

Crispy potato skins served with chilli salsa and garlic mayo dip

HOME-MADE SCOTCH EGG

boiled egg wrapped in sausage meat & black pudding breaded and served with a peppered sauce

SOUP OF THE DAY

Chefs homemade soup of the day

TRADITIONAL PRAWN COCKTAIL

Succulent cocktail prawns served with a Marie rose sauce on a bed of crisp leaves

Main Course

SIRLOIN STEAK

Sirloin steak cooked medium to well with onions, mushrooms & tomatoes.
(Sauces are available as an extra from our main menu)

STUFED LOIN PORK

boneless loin of pork stuffed with fresh herbs & apple served with a dark fruits cider sauce

LAMB STIFADO

diced lamb slowly cooked with cloves garlic, onions, peppers, tomatoes, paprika
& a touch of cream served with a vegetable rice

SALMON FILLET

fresh griddled salmon fillet served with lemon twists perfect with a mixed salad

OR PIZZA OR PASTA CHOICE FROM THE MAIN MENU

Dishes marked with * NOT INCLUDED*

Followed by

A CHOICE FROM THE DESSERT CABINET

(Hot desserts not included)

£12.95₂ course

£13.95₃ course

All Main courses are served with vegetables

And potatoes unless otherwise stated

Replace the above with CHIPS for an extra £1.00

Puccini
RESTAURANT