

Table d'hôte

FROM THE HOST'S TABLE

Starters

CRISPY SKINS

Crispy potato skins served with BBQ and garlic mayo dip

STUFFED CALAMARI

calamari stuffed with crabmeat & crayfish served on a crouton with a cream & garlic sauce

SOUP OF THE DAY

Chefs homemade soup of the day

SOLE GOUJONS

strips of sole bread crumbed deep fried and served with tartar sauce

Main Course

SIRLOIN STEAK

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

CUMBERLAND CHICKEN

breast of chicken stuffed with Cumberland sausage & fresh herb stuffing
Served with a port & onion sauce

LAMB STIFADO

diced lamb cooked slowly with onions, peppers, cherry tomatoes, garlic, herbs & spices
Served with a rice & a mini pitta bread

SEABASS FILLETS

served on a bed of vegetables with a cream & parsley sauce

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)

£12.50 2 course

£13.75 3 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