



BIG VALUE SUMMER MENU

£12.95 for two courses

£14.95 for three courses

1 May - 30 June 2018

Lunch 12-2pm or early bird dinner 6-7pm

Available 7 days a week, excluding Sunday Lunch

STARTERS

**Garlic field mushrooms and
Mrs Fiskens's chicken liver pâté**
with gratinated blue cheese

British asparagus and poached quail eggs
with lime hollandaise

Classic prawn cocktail
with Marie Rose sauce and Avruga caviar

Lemon and basil marinated chicken satay
with chilli coriander dip

Trio of melon wedges
with Cassis sorbet and raspberry coulis

Roasted red pepper and tomato soup
with herb croutons and basil oil

MAINS

Mint and garlic marinated lamb chops
with mango salad and mint chutney

Classic battered cod and chips
with mushy peas and tartare sauce

Chicken Jalfarezi curry
with steamed basmati rice and poppadum

Nutmeg and fennel infused salmon
with new potato, olive ecrasse and salsa verde

Bean sprouts and sweet pepper strudel
with pickled red cabbage, vine tomato
and basil sauce

Spaghetti with quick roasted cherry tomato sauce
with flat leaf parsley and Parmesan

DESSERTS

Pistachio pannacotta
with citrus vanilla sauce

Cherry Clafoutis
with rum and raisin ice cream

Individual Eton Mess
with summer berry compote

Dark and white chocolate brownie
with chocolate sauce and vanilla ice cream

Meadow Court Farm cheese platter
with crackers, celery, grapes and apricots

Two scoops of Guernsey Dairy ice cream

It's
flamin-good!

