

## *Dinner Menu - November*

### Starters

Melon, and Winterberry Cocktail £5.25

Coquilles St. Jacques – Queen  
Scallops in a Creamy Sauce £6.25

Mushroom and Stilton Knots £5.50

Spicy Chicken Wings £5.50

North Atlantic Prawn Platter £5.75

Chunky Vegetable Soup £3.00

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### Mains

Fillet of Halibut – simply cooked £11.25

Supreme of Chicken with a Creamy  
Thai Sauce £10.50

Slow Roasted Belly Pork with Apple  
Sauce £10.95

Brie and Redcurrant Filo Pastry £9.95

Supreme of Chicken Maryland with  
Bacon, Sausage and Sweetcorn  
£10.75

West End Butcher Sirloin Steak £15.00  
(Served with a Diane Sauce £2.95)

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### Desserts 5.50

Pineapple Upside Down Pudding

Chocolate Mousse and Cherries on  
Chocolate Sponge

Irish Cream Cheesecake

Bananas, Ice Cream and Toffee Sauce  
Sundae

Selection of Cheese and Biscuits £5.75

+ + +

Coffee with Home Made Fudge £1.95

### Wines £15.50

#### Oliver and Greg's Selection

##### 1. Chardonnay - Australia

Rich, creamy and smooth with lots of  
ripe tropical fruit and creamy finish

##### 2. Pinot Grigio - Italy

Refreshing, light and crisp – a lively  
white wine

##### 3. Sauvignon Blanc - France

Stylish, dry and crisp with classic  
gooseberry aromas and concentrated  
citrus fruit.

##### 4. Zinfandel Rose - California

Juicy and refreshing – lots of ripe, fresh  
red fruits, followed by a touch of  
sweetness

##### 5. Shiraz - Australia

Sumptuous and big – packed full of  
blackberry fruits – smooth and juicy

##### 6. Cabernet Sauvignon - Australia

Delicious and warm with a blackcurrant  
nose and ripe fruit

##### 7. Merlot - Chile

Voluptuous, soft and lingering. Rich in  
colour, juicy fruit flavours with a soft  
supple finish