

Lunch Menu

2 Course £18.50 3 Course £23.00

Soup of the Day

Flaked Poached Salmon and Prawn Cocktail

On shredded cos lettuce, cucumber, tomato, lemon, marie rose sauce

Stuffed Grilled Flat Mushroom

With leek and mushroom in a cream sauce, glaze with a parmesan crumb,
on stir fried vegetables, garlic sauce

Shredded Confit Duck Leg & Hoi Sin Pancake

Dusted with dried tomato bread, oriental salad of mixed leaves, cucumber, spring onions,
water chestnuts, new potatoes, is a soy sauce dressing

Warm Roasted Mediterranean Vegetable Open Sandwich

On toasted focaccia bread glazed with mozzarella cheese

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Baked Fillet of Hake on a Chorizo, Chickpeas and Onion Ragout

Broccoli florets and bacon lardons

Seafood Linguini

Spring onions, tomato fillets, shellfish sauce

Oven Roasted Chicken Supreme

Filled with an apricot stuffing, savoy cabbage, confit carrot, chateau potatoes, port wine jus

Navarin of Lamb

Slowly cooked in a red wine sauce with mash potato, buttered courgettes,
macedoine of vegetables, garlic croute

Provence Vegetable en Croute

With a tomato and onion sauce

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Dark Chocolate Brownie

Chocolate sauce, clotted cream ice cream

Lemon Curd Syllabub

Crushed meringue, lemon curd sauce

Normandy Crepe Filled with Spiced Apple and Pears

Brandy sauce, an apple syrup and a calvados ice cream

Crème Brulee

'Lanes' Selection of Home Made Ice Creams

Cheese Platter

Stilton, Truckle Cheddar, Camembert, fruit chutney, cheese biscuits

For any allergen information please ask a member of staff