

EVENING DINNER MENU

STARTERS

Honeydew Melon and Fresh Fruit Kebab V

Accompanied with Mango and Raspberry Coulis

Poached Salmon and Prawns

Bound in a Marie Rose Sauce, Served with Shredded Iceberg Lettuce,
Tomato and Lemon Oil

Seared Tuna with a Nicoise Salad

Fresh Tuna Steak with a Salad of French Beans, Potatoes, Cherry Tomatoes,
Anchovy, Capers and Olives, bound with classic Vinaigrette

Duck Confit Terrine

A terrine of Duck Confit with Fresh Herbs, Served with a Redcurrant Sauce
and mixed Leaves

Caesar Salad with Warm Chicken Goujons

A salad of Baby Gem Lettuce in a Caesar Sauce with warm Breaded Chicken
Strips, Parmesan, Croutons and Anchovies

Fresh Seasonal Asparagus wrapped in Proscuitto Ham

Served with a Tangy Lemon and Lime Dressing

Paisleys Home-made Fish Cakes

Accompanied with Tartare and Chilli Sauce dips

Warm Mediterranean Tartlet V

A short crust pastry tartlet filled with Basil, Olives and tomato Provencal
sauce, topped with mozzarella cheese

Home Made Chicken Liver Pate

Served with Melba Toast and Cumberland Sauce

INTERMEDIATE COURSE

Chef's homemade soup of the day

Or

Refreshing Sorbet of the day

MAIN COURSE

Grilled Sea Bass with Sauce Vierge

Fillet of Sea Bass with a Shallot, Tomato, lemon and Herb Sauce

Ragout of Seafood Thermidore with Puff Pastry

Fresh Salmon, Cod and Prawns gently cooked in a Cream and Mild English Mustard Sauce, with Puff Pastry

Baked Supreme of Chicken Stuffed with Spinach and Cream Cheese, wrapped in Bacon

Served with a Mushroom and White Wine Sauce

Pan Fried Pork Fillet Medallions

Accompanied with an Apple and Calvados Sauce

Braised Lamb Henry

With a Rosemary and Mint Jus

Roast Breast of Barbary Duck

With a Grand Marnier and Ginger Sauce

Pan Fried Cumbrian 10oz Sirloin Steak (£7.00 supplement)

Accompanied with a Peppercorn or Diane Sauce

Roast of the Day

Please ask you waiter/ess for today's Roast of the day, served with all the Trimmings

Potato Gnocchi with a Stilton Sauce V

Topped with a Walnut Crust, Balsamic and Rocket

Spicy Vegetable Tortilla V

Seasonal Vegetables cooked in a Spicy Tomato Sauce Wrapped in a Tortilla and glazed with Cheddar Cheese

Mushroom Stroganoff served with rice V

Sauté mushrooms gently cooked in a cream and French mustard sauce

ALL MAIN COURSES ARE SERVED WITH VEGETABLES AND POTATOES OF THE DAY

** Please note this menu may contain products of common food allergies*
Please ask a member of staff for further information.*

SIDE ORDERS

Homemade Chips	£2.95
Battered Onion Rings	£2.50
Mixed Salad	£2.50

2 Course: £22.50

3 Course: £26.45

4 Course: £29.95

Tea/Coffee & Kendal Mints: £1.95