



Breakfast Menu

Eggs – fried, boiled or poached
Sausages and bacon, vegetarian sausages available on request
Baked beans
Fried tomatoes
Toast
Jam
Cereals
Fresh milk
Orange juice
Tea and Coffee

£10 per person

---000---

Lunch and Dinner Pricing

All at **£20** per person for two courses and **£25** per person for three courses.

We believe that these revised prices represent excellent value for money. If you require catering for vegetarians or children please let us know and we can make suitable arrangements.

Coffee can be served after every meal.

---000---

Lunch and Dinner Menus

Menu 1

Prawn Cocktail

Chicken in Tarragon Sauce, served with Seasonal Vegetables

Drunken Plums with Vanilla Ice Cream

Menu 2

Egg Mousse

Boeuf Bourguignon, served with Seasonal Vegetables

Apricot Fool

---000---

Menu 3

Cheddar Eggs

Salmon in Orange and Caper Sauce, served with Seasonal Vegetables

Chocolate Torte served with Fruit

---000---

Menu 4

Fresh Soup (Broccoli, Mushroom or Carrot and Coriander – please specify)

Chicken wrapped in Bacon, served with Seasonal Vegetables

Lemon Geranium Mousse

---000---

Menu 5

Blue Cheese and Avocado Puffs

Sweet and Sour Pork with Rice, served with Seasonal Vegetables

Pears Poached in Cider

---000---

