December Menu **Starters**

v Soup of the Day£ Served with freshly baked bread & butter	4.25
Prawn Cocktail Succulent prawns served in a classic marie rose sauce & fresh crisp salad	£5.25
v Creamy Garlic Mushrooms	
Peking Duck Spring Rolls	24.85
Spicy White Crab Cakes Three crispy fishcakes made with white & brown crab meat flavoured with mustard, celery & cayenne pepper coated in breadcrumb flecked with coriander. Served with salad and a mayonnaise dip.	£4.85

Breaded Mushrooms	.£4.65
Moules Mariniere Mussels in whole shells steamed in a white wine and herb sauce	.£5.95
Hot & Spicy Cajun Chicken Strips Strips of chicken breast tossed in Cajun spices served with salad & spicy	.£4.85
Duo of Prawns	.£4.85
Fresh Pork Pate Smooth Pork Pate served with a bed of leaves with freshly baked baguet	
w Fond of Accorted Malon	£2 25

v Fans of Assorted Melon.....£3.25 Garnished with wild berries and drizzled with raspberry coulis

Lunchtime Snacks

Served 12 noon until 6pm

Boston Burger.....£6.95 A whopping 60z burger served in a fresh soft roll with cheese & onion rings. Burger extras 50p - Bacon, Mushrooms, Cheese

Chicken Burger.....£6.95 Three tempura battered chicken fillets, placed in a soft bun, on a bed of lettuce and mayo, served with salad garnish and fries

Jacket Potato.....£3.75 Served with a crisp garden salad and butter Add a filling £1.65 each - Cheese, Beans, Ham, Bacon, Tuna, Coleslaw mushrooms, * Prawns £2.45, * Chilli £2.45

Ham, Egg & Chips...£5.95 Delicious home baked ham served with two eggs, chips and a garnish of salad

Freshly Baked Baguettes....£5.45 Served with fresh salad. (add chips or spicy fries for £1.50 extra)

Farmhouse Cheddar Cheese, Tuna Fish, Carved Roasted Ham, Roast Topside of Beef, Turkey & Cranberry, Mercian Sausage, Bacon, Gammon, Hot & Spicy Cajun Chicken Strips (50p extra), Steak (50p extra) Norwegian Prawns with Marie Rose (50p extra)

Main Course

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips. A bowl of seasonal salad or New Potatoes will be served free of charge if requested

Chicken Napoleon......£9.95 A breast of chicken smothered in a creamy sauce made with red wine, brandy, onions, mushrooms and cream

Chicken Romano£9.95 A breast of chicken smothered in a Provencal based sauce made with tomatoes, honey, onions, Worcestershire sauce, spices, garlic, ginger, and slices of lightly spiced sausage
Greek Chicken£9.95 This popular dish is a must for garlic lovers! Chicken breast smothered with a creamy sauce made with cream, tomato puree onions & garlic!
Roast Breast of Norfolk Turkey£8.45 Served with seasonal stuffing, chipolata sausage with parsnips
Lasagne Verdi£7.95 Layers of pasta in a rich tomato sauce with minced beef topped with a cheesy sauce
Home Baked Steak & Kidney Pie£9.25 We only use the most lean and tender steak and kidney to make this traditional English pie topped with mouth watering short crust pastry
Roast Beef & Yorkshire pudding£8.45 Slices of lean tender roast beef, crisp Yorkshire pudding and rich gravy
v Mushroom, Broccoli & Stilton Bake£8.95 Fusilla pasta entwined in a creamy stilton sauce with mushrooms, onions and broccoli
vv Sweet Potato and Chick Pea Curry£8.95 Chunky sweet potato, chick peas and spinach in a rich coconut flavoured curry sauce
w Wild Rice Spinach & Honey Reast f8 95

v Wild Rice, Spinach & Honey Roast...£8.95 Wild and brown rice sautéed with spinach, peppers and mixed nuts bound with cheddar and crème fraiche with honeyed seasonal veg

8oz Rump Steak£11.25 Grilled to your liking and served with fried mushrooms
Sausage 'n' Mash£7.95 Two delicious slightly spiced sausages served on a bed of creamy mash smothered with a rich onion gravy
Roast Lamb with Mint Sauce £8.45 Slices of tender lamb served with Yorkshire pudding, mint sauce and gravy
Grilled Gammon Steak£8.45 A grilled 80z horseshoe Gammon steak topped with pineapple or egg
Roasted Savoury Loin of Pork£8.75 A delicious tender oven baked loin of pork entwined with a tasty lightly herbed apricot stuffing
Mini Mixed Grill£12.95 A 40z Rump steak, 40z gammon, pork loin, Mercian sausage and finished with fried mushrooms, onion rings & a fried egg
Poached Fillet of Salmon£10.25 Lightly poached and simply served with a twist of lemon, add Watercress OR Lemon & Coriander sauce for just £1.75 extra
Fishermans Platter£8.75 A selection a breaded fish pieces deep fried - salmon, haddock, cod and plaice, served with tartar sauce and lemon wedge
Wholetail Scampi£7.95 Delicately fried whole tails of scampi with a lemon wedge & tartar sauce
Honey Roast Duckling£13.25 A meaty 10oz portion of honey roast duckling. Delicious on its own or with one of our sauces: Orange, Cranberry & Whisky or Lemon (£1.75 extra)

Breaded Plaice.....£7.95 A fillet of plaice breaded and deep fried with lemon wedge and tartar

December Pudding Menu

Chocolate Spoon Cake £5.75

Served warm a giant mouthful of chocolate pudding between two layers of dark, moist, chocolate drenched chocolate cake, served with freshly whipped cream

Santa's Cheesecake £5.75

Original American style Cheesecake. Smooth, creamy, and served with fresh whipped cream and raspberry Sauce

©Banoffee Meringue Roulade £4.25

Banana combined with sticky toffee sauce and fresh cream rolled in a brown sugar meringue with pecan nuts

Apple&Toffee Crumble Pie £4.45

A delicious warm apple crumble pie smothered in toffee sauce and served with freshly whipped cream.

Rich Chocolate and Peanut Stack £5.65

Creamy chocolate and buttery caramel layered between chocolate brownie, topped with roasted peanuts and entwined In a delicious peanut butter crunch and served with whipped cream and a scoop of vanilla Ice Cream

Deep Dish Apple Pie £3.95

Our deep dish apple pie is generously filled with fresh apples Encased in a mouth watering pastry. Served either hot or cold with your choice of freshly whipped cream, vanilla ice cream or custard.

Sticky Toffee Pudding £4.45

A delicious homemade style toffee pudding made with dates and cream in a rich butterscotch sauce and smothered in custard

What A Load Of Waffles £4.25

Delicious sweet waffles served with vanilla ice cream With a choice of sauces: Chocolate, Toffee or Raspberry

Rhubarb and Apple Crumble £4.45

Bramley apples and rhubarb beneath a crisp crunchy crumble and smothered with creamy custard

Frosted Lemon Lemony £4.45

A lightly lemony sorbet on a crunchy frosted biscuit base, topped with cheesecake Frozen mousse, rippled with lemon and dusted with a crunchy crumble

Plain&Simple £3.25

Plain and simple vanilla ice cream served with your choice of chocolate, toffee or raspberry sauce

Plum Pudding £3.75 A succulent plum pudding masked in a delicious brandy sauce

Our All Natural Award Winning Ice cream is vegetarian, gluten free and locally made in Nottinghamshire

© = Wheat Free / Suitable for coeliacs

Coffee's & Liqueurs

Freshly Filtered Coffee	£1.85	Floater Coffee	£2.10
Espresso	£1.85	Baileys Latte	£3.95
Cappuccino	£2.25	Latte	£2.25
Mocha	£2.75	Hot Chocolate (served with Cadburys flake)	£2.50
Pot of Tea	£1.75	with Whipped Cream	+ 25p
Liqueur Coffees (25ml measure)	£3.95		

IRISH-WHISKY CALYPSO-TIA MARIA FRENCH-BRANDY MEXICAN-KAHULA CARIBBEAN-RUM SPECIAL-COINTREAU SCOTTISH-DRAMBUIE DISARONNO-ALMOND AMERETTO