

## STARTERS

~Chef's Homemade Vegetable Soup (3,7,9,12)

~Lodge Chunky Seafood Chowder (3,4,7,12,14)

~Chicken Liver Parfait on Melba Toast served with Plum & Apple Relish, Vinegar Jelly(1,7,9,12)

~Goat Cheese Tartlet served with Wild Mushroom, Red Onions Marmalade and Basil Pesto (3,5,7,9,12) ~Melon with Parma Ham and Mango Chutney

~Mixed Atlantic Seafood Cocktail, Mixed Leaves, Marie Rose Sauce (2,4,10,12, 14)

## MAIN COURSES

~Roast Sirloin of Beef served with Potato, Vegetables, Yorkshire Pudding and Chasseur Sauce (1,3,7,9, 12) ~Roast Turkey and Honey Ham with Herb Stuffing Seasonal Vegetables, Creamy Potato and Red Wine Jus (1, 3, 6, 7, 9, 12)

~Grilled Seabass served with Potato, Roast Vegetables and White Wine Sauce (2, 4, 7, 12)

~Chicken Milanese-Breaded Chicken, Grilled Cherry Tomatoes, Garlic Butter, Steamed Broccoli, Crushed Baby Potato with Chorizo (1,3,7,9,12)

~Tikka Masala Fresh Garden Peas, Sweet Potato, Fresh Chilli Basmati Rice, Naan Bread, Chickpeas (1, 12)

## DESSERTS

~Homemade Apple Pie Served with Cream and Custard (1, 3, 7, 8, 12)

~Homemade Chocolate Brownie served with Mint Ice Cream (3, 7, 8)(GF)

~Mango and Passionfruit Mousse Served with Fresh Mint (7, 12)

~Chef's Selection of Ice Cream served in a Wafer Basket (1, 3, 7, 8)

ALLERGEN INFORMATION: 1. Wheat 2.
Crustaceans 3. Eggs 4. Fish 5. Peanuts 6.
Soybeans 7. Milk

Soybeans 7. Muk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur Dioxide 13. Lupin 14. Molluscs