

## MENU

DELUXE

## STARTER

CHEF'S HOMEMADE SOUP SERVED WITH A FRESH ROLL

BREADED MUSHROOMS SERVED WITH GARLIC MAYONNAIASE

PRAWN COCKTAIL

GREENLAND PRAWNS COATED IN MARIE ROSE
SAUCE SERVED WITH A SALAD GARNISH AND
WHOLEMEAL BREAD

## MAIN

ROAST BEEF

SERVED WITH NEW AND ROAST POTATOES, YORKSHIRE PUDDING AND SEASONAL VEGETABLES

SALMON HOLLANDAISE
POACHED SALMON FILLET WITH
A HOLLANDAISE SAUCE

DESSERT

CHOCOLATE FUDGE CAKE

STRAWBERRY CHEESECAKE