

1960s Theme Night Menu 23rd February 2017

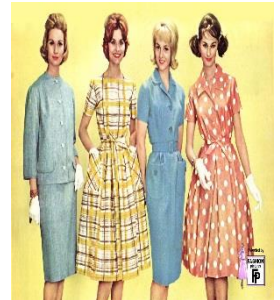


Welsh Lamb meatloaf

(Meatloaf with boiled egg in the middle)

Smoked Salmon Mousse

(a light smoked salmon mousse served with melba toast)



Mini Toad in the Hole with Onion Gravy

(mini Yorkshire puddings with chipolata sausages)

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Scampi and Chips

(king prawns in breadcrumbs served with tartar sauce)



Chicken and Mushroom Vol au Vent

(A puff pastry vol au vent filled with a creamy chicken and mushroom filling)

Roast Beef and Yorkshire Pudding

(Roast topside of beef served with horseradish sauce)

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Crepes Suzette

(Pancakes served in an orange and brandy sauce)



Baked Alaska

(A dessert consisting of sponge ice cream and meringue)

Peach Melba Roulade

(A roulade filled with peaches, raspberries and cream)

£15.95 a head



Items on the menu are freshly prepared and further allergy information is available from our staff and students

All bookings are subject to availability and late changes