



INTERNATIONAL LADIES DAY THURSDAY 8TH MARCH 2012

3 COURSE DINNER £35 PER PERSON

(INCLUDES A GLASS OF HOUSE RED OR WHITE WINE)

STARTERS

HURRING UNDER A FUR COAT

A tasty base of chopped herring with layers of boiled beetroot, potatoes, onions, carrots and mayonnaise.

OLIVIER

Known worldwide as Salade Russe and is made with chicken, peas, boiled carrots, boiled potatoes, cucumbers, gherkins and mayonnaise.

PORK AND BEEF ASSORTI

Slow roasted pork mildly seasoned with pepper and garlic and boiled beef tongue with herbs and spices. Served cold.

HAKE

Baked with vegetables in a homemade tomato sauce.

AUBERGINE CAVIAR (V)

Served with warm pancakes.

MAIN COURSE

BEEF STROGANOFF

Russian dish of sauteed beef cooked in a cream sauce. Served with rice and cucumbers.

CHICKEN FILLET

Grilled chicken fillet served with fried potatoes and marinated vegetables.

PORK SHASLYK

Grilled fillet of pork marinated in traditional spices and served with your choice of chips or rice, sweet marinated onions and mixed salad.

SEABASS

Fried fillet of seabass on a bed of spinach and served with rice, roasted vegetables and parsley sauce.

VEGETABLE RAGU (V)

Aubergines, peppers, red onions, zucchini, carrots and cherry tomatoes cooked in their own juices to give a succulent taste. Served with new potatoes or rice.

DESSERTS

VANILLA AND RASPBERRY PAVLOVA

Meringue, Vanilla and Raspberry Ice Cream

ABRACADABRA

Berries and passion fruit mousse with a chocolate layer, topped with coconut shavings, blueberries and redcurrants. Served with vanilla ice cream.

STRAWBERRY CHEESECAKE

Served with vanilla ice cream.

EAT, DRINK AND BE MERRY

