

THE LEGS OF MAN

A LA CARTE (subject to change)

Aperitifs

MIXED HORS D'OEUVRES	7.25
<small>Prawns, smoked salmon, salami, seafood, melon & avocado</small>	
CHEFS HOME MADE CHICKEN LIVER PATE	5.50
<small>Served with toast</small>	
CHILLED MELON FAN PLATTER	5.50
<small>Served with fresh mixed fruit</small>	
LEGS OF MAN SEAFOOD PLATTER	7.75
<small>Selection of mixed seafood with Marie rose sauce</small>	
HALF FRESH PINEAPPLE WITH PRAWNS	5.95
FRESH SCOTCH SMOKED SALMON	8.95
FANNED AVOCADO PEAR WITH PRAWNS	5.95
PRAWN COCKTAIL	5.95
MELON AND PARMA HAM	5.95

Hot Aperitifs

CHICKEN STRIPS	5.95
<small>Chicken fillet strips, bread crumbed, deep fried with bbq dip</small>	
DEEP FRIED CHAMPIGNON PLATTER	5.95
<small>Stilton filled mushrooms with garlic dip</small>	
PAN FRIED MEDITERRANEAN PRAWNS	9.95
<small>Cooked with white wine, onions and garlic</small>	
SAUTE MUSHROOMS A LA CREME	5.95
<small>Cream, white wine, garlic</small>	
DEEP FRIED BRIE	5.95
<small>Small wedges of brie in breadcrumbs, with cranberry & mint dip</small>	
HOME MADE SOUP OF THE DAY	4.95
SCALLOPS MORNAY	8.50
<small>Served in a cheese sauce</small>	
SEAFOOD PARISIENNE	6.25
<small>Prawns, salmon, plaice in a cream sauce, topped with cheese</small>	
FROGS LEGS	6.25
<small>Served in tomato, onion & garlic sauce</small>	
KING PRAWN CURRY	6.50
<small>Peeled & served in curry sauce</small>	
MOULES MARINIERE	6.75
<small>Sauce of white wine, cream, garlic & parsley</small>	

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Main Courses

CHICKEN STILTON	16.95
<small>Chicken filled with a Stilton, Mushroom, Tarragon sauce</small>	
CHICKEN PERNOD	16.95
<small>Onion, mushroom, white wine. Pernod and fresh cream</small>	
CHICKEN CACCIATORE	16.95
<small>Sauce of tomato, mushrooms, wine & garlic</small>	
FILLET OF PORK CORDON BLEU	17.75
<small>Pork medallion cooked with parma ham and cheese in a mushroom sauce</small>	
ROAST FILLET OF PORK	17.75
<small>Served with a redcurrant sauce</small>	
HALF ROAST DUCKLING	17.95
<small>With orange and grand marnier sauce</small>	
RACK OF LAMB	19.50
<small>Served with redcurrant and cooked with rose port sauce</small>	
ESCALOPE OF VEAL PIZZIOLA	17.75
<small>Tomato, red wine & olive sauce</small>	
ESCALOPE OF VEAL MARSALA	17.75
<small>Mushrooms, onions, wine and cream sauce</small>	
GRILLED SIRLOIN STEAK GARNI	18.75
<small>Served with mushrooms, onions and tomato</small>	
TOURNEDOS ROSSINI	24.75
<small>Fillet steak served on a crouton with pate and madiera sauce</small>	
FILLET STEAK GARNI	23.75
<small>Tender and cooked to your taste</small>	
FILLET STEAK SERVED WITH:	24.75
<small>DIANE, POIVRE or FERMIN SAUCE</small>	
MEDALLIONS OF BEEF DIJONNAISE	21.50
<small>Tender medallions of fillet steak with mushroom, fresh pepper & mustard sauce</small>	
FILLET OF BEEF STROGANOFF	18.50
<small>Fillet steak strips in a rich cream sauce. Served with rice</small>	
ENTRECOTE STEAK STILTON	21.95
<small>Sauce of cream, red wine, port, mushrooms, onions and tarragon</small>	
FILLET STEAK ROYALE	24.75
<small>A rich mushroom, onion and tarragon sauce</small>	
BRANDY PEPPERED STEAK	20.95
<small>Sirloin steak in crushed peppercorns with a cream brandy sauce</small>	
SAUTE LAMBS LIVER & ONIONS	15.25
<small>Red wine, demi-glace sauce</small>	
LAMB CUTLETS IN HONEY SAUCE	17.95

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Fish – Main Course

TUNA STEAK	17.50
<small>Served on a vegetable & spicy tomato bed</small>	
WHOLE GRILLED <u>OR</u> FILLETS SEABASS	17.95
<small>Served with fresh prawns</small>	
MEDITERRANEAN PRAWNS STIR FRY	20.95
<small>Served with rice</small>	
GRILLED FRESH HADDOCK	17.25
<small>Served with a prawn, fresh peppers, whiter wine and cream sauce</small>	
FILLET OF LEMON SOLE	16.50
<small>Prawns, white wine, lemon and dill, finished with cream.</small>	
SWORDFISH RUSSIAN	16.75
<small>White wine, cream and mushroom sauce hint of vodka</small>	
FRESH SALMON VERMOUTH	16.75
<small>In a light vermouth & cream sauce</small>	
FRESH GRILLED DOVER SOLE	25.75
KING PRAWN CURRY SERVED WITH RICE	15.50

Vegetarian dishes

VEGETABLE CURRY	13.95
<small>Served with rice</small>	
DEEP FRIED CHEESE SELECTION	13.95
<small>Served with salad and Cumberland sauce</small>	
MUSHROOM STROGANOFF	13.95
<small>Served with rice</small>	
VEGETABLE AND NUT PARCELS	14.95
<small>Baked in filo pastry, served with a creamy mint sauce</small>	

DESSERTS

SELECTION OF HOME MADE SWEETS	6.50
CHEESE AND BISCUITS	6.50
SPECIALITY LIQUEUR ICE CREAMS	7.25
ICE CREAMS	5.50
COFFEE AND WAFER MINTS	2.25
CAPPUCINO / LATTE	2.50
LIQUEUR COFFEE	4.25

SERVICE CHARGE IS NOT INCLUDED