

**3 Course Meal for Two  
Plus Bottle of House Wine  
Or Bucket of House Beer  
Only £30**

(Served Monday to Thursday 5pm – 9pm)



*Starters*

Teriaki Beef and Sesame noodle salad  
Pâté filled breaded mushroom caps with roast sweet pepper and tomato salsa  
Red Thai Goujons with chilli, nutmeg and garlic drizzle  
Thai Crab Cakes with a lime and corriander dressed salad  
Chicken Liver Parfait with red onion chutney and warm brioche  
Crispy Peking Duck, served with mini pancakes  
Fresh Soup of the day (served with crisp bread roll)

*Main Courses*

**\*^ Crisp Pork Belly**  
with cauliflower purée, fresh herb mash, chorizo, roast pepper and cider glaze  
**Stirfry of Cajun Marinated King Prawn and Chicken**  
with crunchy fresh vegetables and noodles in an aromatic oyster and hoi sin sauce  
**Moroccan Spiced Beef**  
Tender strips of Beef marinated in Moroccan spices, wok fried onion, mushroom and Pak  
Choi with sweet chilli noodles  
**^ Peppered Fillet of Chicken**  
Pan Fried Fillet of Chicken knapped with a creamy peppercorn and brandy sauce  
**Tuscany Style Chicken Pasta**  
Served with garlic ciabatta  
**Mushroom and Winter greens Risotto**  
A combination of mushrooms, winter vegetables and risotto rice  
**\* Sizzling Chicken Fahitas**  
Served with flour tortillas, sour cream and salsa dips, spicy wedges  
**Prime 12oz Irish Sirloin Steak**  
Served with sauteed onions, mushrooms and tomato  
(£3 supplement)

Above dishes served with choice of side order except those marked \*

^ Indicates dishes served with fresh vegetables

*Sweets*

Roast Apple and Cinnamon Crumble  
Crème Bruleé with Berry Coulis  
Hot chocolate Fudge Cake  
Fresh fruit pavlova  
Homemade Cheesecake

(Above sweets served with fresh cream or ice cream)