

# The Ballroom

## Dinner

Thursday 26<sup>th</sup> August 2004

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General Manager:  
Mr. Derek Slater

Head Chef: Miss Linda Coupe  
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### To Start

*Chilled Melon Fan served with a Raspberry Coulis Sauce*

Or

*Platter of delicious Greenland Prawns served in a tangy tomato and orange mayonnaise accompanied with a side salad garnish and corners of wholemeal bread and butter*

Or

*Italian Macaroni Pasta served in a rich creamy sauce*

### To Soup

*Chef's Potato & Leek Soup*

Or

*Cranberry or Orange Juice*

### Main Event

*Roast Silverside of British Beef, served in roast oven gravy and a Yorkshire Pudding offered with a traditional horseradish sauce*

Or

*Poached Fillet of Scottish Salmon, served fresh from the pan with a creamy sauce with a hint of tarragon*

Or

*Mediterranean Style Livers and Onions, pan sealed and then braised in mild spices and onions*

*All offered with a selection of Chefs choice vegetables & potatoes of the season*

### Salad of the Day

*Chef's Roast Ham Salad*

### To Sweet

*A fine selection of beautifully home made sweets from the table*

Or

*Cheese & Biscuits*

Or

*Ice Cream of the Day- Chocolate Nut Sundae*

*Freshly Brewed Tea, Coffee & Hot Milk is served in the lounge.*

Why not enjoy a glass of wine with your meal?

175ml  
House Wine £2.95

½ Litre  
House Wine £6.50

Litre  
House Wine £10.50

We also have a selection of fine bottled wines, please ask for a menu.

Can't manage a full bottle? Please ask your waiter to re-cork the bottle to enjoy at your next meal.

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### Dietary Requirements

Our team of chefs are happy to meet your dietary requirements. Please ask for further details

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Breakfast  
Served 8.00am – 9.00am

Dinner  
Served 6.00pm

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