

YWDB Week – Menus

1. Adult Menus

Saturday 25th July - £22pp

Mains

- **Hunters Chicken** – chicken breast wrapped in bacon cooked in BBQ Sauce topped with Cheddar Cheese, served with House Salad & Chips
- **Fisherman's Pie** – with haddock, salmon & tiger prawns topped with cheesy mash, served with seasonal vegetables.
- **Portobello Mushroom** – stuffed with sundried tomato, braised leek topped with goats' cheese, served on a bed of house salad & balsamic glaze.

Desserts

- Berry & apple crumble
- Lemon posset.

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Thursday 30th July – 3 course meal - £28pp

Starters

- Soup of the day with crusty roll butter portion
- Atlantic prawn Marie Rose cocktail on a bed of salad, brown bloomer bread and butter,
- Chicken liver pate with onion chutney and crostini.

Mains

- French trimmed chicken supreme with herb crushed potato wild mushroom sauce a seasonal vegetable.
- Roasted Salmon fillet with herb crushed new potatoes, and a white wine garlic tiger prawn sauce, seasonal vegetables.
- Wild mushroom risotto with edamame beans, wilted spinach parmesan, and garlic bread.

Desserts

- Classic brownie with chocolate sauce, vanilla ice cream.
- White chocolate Panna cotta with fruit of the forest coulis.

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2. Child's menu (Under 12s Only)

Saturday 25th July - £9

Main Course

- 4oz Burger, with cheese, chips and peas
- Fish Fingers with chips and peas

Dessert

- Berry Crumble & Custard
- DIY Ice Cream (Vanilla Ice Cream with Toppings)

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Thursday 30th July - £13.50

Main Course

- Chicken supreme, served with herb crushed potatoes, cream sauce (on side) and seasonal vegetables
- Roasted salmon fillet, served with herb crushed potatoes, cream sauce (on side) and seasonal vegetables
- Wild mushroom risotto with edamame beans, wilted spinach and parmesan served with garlic bread

Dessert

- Classic Brownie with Chocolate Sauce and Vanilla Ice Cream
- DIY Ice Cream (Vanilla Ice Cream with Toppings)

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