



**MAIN COURSE SELECTION**

**FRESH FILLET OF COD LIGHTLY POACHED AND SERVED ON A  
BED OF SLICED LEEKS, PRAWNS AND WATER CHESTNUT WITH A WHITE  
WINE AND FRESH HERB CREAM SAUCE**

**£18.50**

**MEDALLIONS OF MINCED PORK, LEEK AND LANCASHIRE CHEESE  
PAN FRIED AND SERVED ON A RICH MADEIRA SAUCE**

**£17.50**

**FRESH CRAB AND SALMON FISH CAKES ON A WHITE WINE AND  
FRESH HERB CREAM SAUCE**

**£18.50**

**ABERDEEN ANGUS BEEF, MUSHROOM AND GUINNESS CASSEROLE  
WITH SPICED RED CABBAGE AND WHITE PUDDING MASH**

**£18.50**

**LAKELAND LAMB SHANK BRAISED WITH ORANGE, GINGER AND RED  
WINE**

**£19.50**

**BREAST OF FARM FRESH CHICKEN MARINATED IN COCONUT MILK,  
FRESH LIME AND GINGER SERVED WITH FRESH PINEAPPLE AND  
GRILLED PANCETTA**

**£18.95**

**BOBOTIE, A DISH FROM THE SUNNY CAPE CONSISTING OF MINCED  
LAMB, TOMATO, APRICOT AND SPICES, BAKED WITH A SAVOURY  
EGG CUSTARD**

**£18.95**

**STRIPS OF CALAMARI AND KING PRAWNS PAN FRIED WITH RED  
CHILLI, LEMON AND GARLIC AND SERVED WITH BASMATI RICE**

**£19.95**

**ALL MAIN COURSES ARE SERVED WITH STIR FRIED VEGETABLES OR  
SEASONAL SALAD AND NEW POTATOES OR HOME MADE CHUNKY  
CHIPS**