

Three Course Lunch
only £24
Children under 12 – £12

STARTERS

Buffalo Mozzarella and Tomato Salad

on a bed of rocket with sun-dried and cherry tomatoes

Cold Salmon Salad

freshly poached salmon on a little dressed salad with mayonnaise

Goujons of Plaice

crisp fried slices served with homemade tartare sauce

v Freshly made Vegetable Soup

Homemade Pâté

a smooth chicken liver pâté served with plum chutney

v Deep fried Cambozola

a soft blue cheese coated in breadcrumbs and sesame seeds
and served with a tomato and red onion sweet relish

Chef's Salad

black pudding and bacon

on a bed of dressed salad and topped with a poached egg

Homemade Fishcakes (made with salmon, haddock and prawns)

served with a grain mustard sauce

Crispy Fried Whitebait

MAIN COURSES

Cold Salmon Salad

freshly poached salmon served with hot new potatoes, salad and mayonnaise

Traditional Battered Cod

fillet of cod in beer batter served with chips

10oz Scotch Mature Grilled Sirloin on the Bone

Blade of Beef Bourguignon

served with a spring onion mash

Traditional Gammon Steak

topped with a fried egg

Beef Stroganoff

strips of fillet pan fried with onions, mushrooms
in a paprika cream sauce served with rice

Lamb Kleftico

braised Lighthorne lamb shank in a red wine and rosemary sauce
on a bed of creamy parsley mash

Grilled Calves Liver served with crispy bacon

v Risotto

roasted butternut squash and sage risotto with pine nuts

All served with a selection of fresh market vegetables and potatoes

DESSERTS

Selection of freshly made Desserts or Cheese (extra)
from the Trolley

Sample menu – subject to change

Enjoy Bank Holiday Lunch
with Music

Monday 5th April
Monday 3rd May

Introducing Tom Cross with
the sounds of Sinatra

Monday May 31st

Thom Kirkpatrick
one man band
vocals guitar and keyboard sounds

The Butcher's Arms Restaurant

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