

THE
Hostess



STARTERS * MAINS * DESSERTS

**Midweek
CARVERY
MENU**

*week commencing
17th January 2022*



STARTERS



All starters are £4.95

SOME OF OUR STARTERS CAN BE SERVED AS A MAIN COURSE for £9

HOME-MADE CARROT & CORRIANDER SOUP

our own home-made soup of the day
served with bread roll & butter.

CREAMY GARLIC MUSHROOMS

market fresh mushrooms wrapped in a creamy sauce
scented with garlic presented on a slice of ciabatta.

MINI BATTERED COD

served with home made chips, mushy peas
& Tartare sauce.

FANNED MELON

slices of ripe honeydew melon & a refreshing
sorbet garnished with fresh fruit & tangy coulis.

PRAWN COCKTAIL

North Atlantic prawns presented on a chiffonade
of leaves topped with a marie rose sauce.

BREADED CHICKEN FILLETS

cooked until golden served with salad garnish
& barbecue dip.

DUCK SPRING ROLLS

accompanied with hoi sin sauce & prawn crackers.

MAINS



£9 (adults) 4.50 (children)

THURSDAY LUNCH SPECIAL—2 COURSES FOR £12 or MAIN COURSE ONLY £9

Our freshly cooked roasts of the day are:-

ROAST BEEF

TURKEY

PORK LOIN

*all served with fresh vegetables, mashed, roast potatoes
& Yorkshire pudding.*

Also at the Carvery:

HOSTESS STEAK PIE

Chunks of tender steak wrapped in a golden shortcrust pastry.

SALMON FILLET

lightly steamed salmon fillet napped in a lemon & tarragon Hollandaise sauce.

These dishes are cooked to order:-

WHOLETAIL SCAMPI

presented with salad garnish or peas, chips & tartare sauce.

TOMATO, GOAT'S CHEESE & BASIL TART

sun-dried tomatoes, cheese & basil medley in a golden pastry case topped with goat's cheese & cherry tomato.

THREE BEAN SMOKEY CHILLI (V)

a medley of beans in a smoky spiced tomato sauce, with red & yellow peppers.

DESSERTS



All desserts are **£4.95**

HOSTESS TRIFLE

topped with a swirl of fresh cream.

MAPLE SYRUP & WALNUT SPONGE

our own tasty pudding served with custard.

BAILEYS PROFITEROLES

profiteroles filled with Baileys cream topped with a rich Belgian chocolate sauce.

FRESHFRUIT PAVLOVA

a meringue nest laden with fresh fruit & cream.

SALTED CARAMEL APPLE CRUMBLE

accompanied with custard.

CHEESE SELECTION

with assorted biscuits.

ICE CREAM TRIO

vanilla, strawberry & chocolate.

FREE FROM DESSERTS AVAILABLE



HOSTESS COFFEE / TEA and mint. **£1.60**

SPECIALITY COFFEE see separate list **£2.30**

FOOD ALLERGIES & INTOLERANCE

Please ask a member of staff if you require information on the ingredients in the food we serve.

