FIRST FLOOR OCCASIONS MENU

STARTERS

Soup of the day served with freshly baked crispy bread roll

Prawn cocktail served with baby gem, red onion, Marie rose sauce and wheaten bread

Chicken and bacon caesar salad served with croutons, red onion, parmesan cheese and garlic mayo

MAINS

Pan Fried supreme of chicken served with crispy pancetta, chargrilled leek purée served with garlic and herb mashed potatoes

Higgins daube of beef served with glazed carrot, garlic and herb mash roast gravy

Baked hake served on a bed of mash with prawn, leek and bacon sauce

Mixed vegetable Madras served with basmati rice and naan bread

DESSERTS

Chefs Trio of Desserts

Freshly brewed tea or coffee

2 courses £30 3 courses £35

Menu must be pre-booked at least 72 hours prior



FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

Menu descriptions may not include all ingredients and alcohol may be present in some dishes.