



Lunch Menu

From 16 January till 1 February 2019

Opening midday, last order 12:45 pm

restaurant

To Start

Broccoli and Stilton Soup  

House Nicoise Salad 

Tomatoes, olives, peppers, little gem, radicchio, anchovies, French beans, new potatoes and a red wine dressing served with a warm poached egg on top

Pommes Arlie  

A half baked potato, split scooped out, filled with a creamy sliced mushroom mix then covered with mashed potatoes

*All starters can be served with a bread roll

Chef's Main Courses

Cumberland Pie

Minced lamb with root veg cooked then topped with cheesy mashed potatoes and gratinated, served with peas and carrots

Flame Grilled 4oz Sirloin Steak 

Served with hand cut chips, home made Slaw, green salad & onion rings

Winter Vegetable Lasagne 

Freshly made sheets of pasta layered with a selection of winter vegetables and a creamy Mornay sauce, served with a green salad

Grilled Plaice Fillets with Herb Butter 

Served with new minted potatoes & peas and carrots

Something Sweet

Lemon Tart with Chantilly Cream 

Chocolate Mousse with Chantilly cream 

To book: 01923 812464 or reservations@westherts.ac.uk

All prices inclusive of VAT

3 courses for £8.00

 Dishes are prepared in areas where they may come into contact with nuts.

 Suitable for vegetarians