

Lunch Menu Oct 2020

Wednesday and Thursday



To Start

Freshly made Soup With Homemade Bread

Salade Nicoise

Deep Fried Fish Goujons with Lemon and Chive Mayonnaise

Main Course

Rustic Tart with Peppers, Cherry Tomatoes and Chestnut Mushrooms Glazed with Emmental

Served with Honey and Mustard New Potatoes and Mixed Leaves

Steamed Pollack with a Creamy Maple and Spinach Sauce

New Potatoes and Tender stem Broccoli

Escalope of Turkey in Parmesan and Lemon Thyme Crumb with Gorgonzola Glazed Potatoes and Roasted Pepper Sauce

Desserts

Honey Baked Plums with Red Wine Syrup and Crème Fraiche

Toffee Apple Cheesecake with Toffee Sauce

Chocolate Fondue with Fresh Fruits and Marshmallows

Special Offer Price: 2 courses £5.00/3 courses £6.50 (inc. tea/coffee)

Available until end of November 2020

To reserve a table please call on: 01793 498244 or email: faithmarles@swindon.ac.uk