Royal Corinthian Lunch... November

Mains...£16 (Members...£13.95)
Two Courses... £22.50 (Members...£20)

Hunters Chicken...(gluten free available)
Grilled butterfly chicken breast with back bacon, BBQ sauce & cheese melt served with gourmet chipsm& coleslaw (G/E/M/S/MU)

Pesto Crusted Salmon Fillet...(gluten free available)
Pesto crusted salmon fillet with cider basil cream over chef's potatoes & seasonal vegetables (F/G/M/N)

Thai Fishcakes...
Homemade prawn & snapper fish patties with chillies coriander & ginger served over Oriental tossed salad with sweet chilli dip & lime (F/CR/MU/G/SD)

Beef Casserole & Dumplings...(gluten free available)
Braised chuck with winter roots & herb dumplings served with potato gratin (G/M/C/S/SD)

Mushroom Truffle Arancini... (v)
Breaded fried risotto balls with mixed mushrooms & mushroom leek velouté (G/E/M/SD/C)

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Desserts...

Dessert of Day...
Please see chalk boards (-)

Chocolate Fondant...
Soft centred chocolate pudding served in chocolate sauce with vanilla ice cream (G/E/M/S)

Crumble Cheesecake...
Blueberry cheesecake served with cream (G/E/M/S)

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Ice Cream... Per scoop... £3/2.65
Three scoops with a flake (please ask for flavours) (M/S)

£8.50---Children---£7.50
Scampi chips & peas (CR/G/SD)
Breaded chicken chunks, chips & peas (G/S)
Pasta, tomato sauce & cheese (G/M/SD)

Non-Member---Sides---Members

Non-Member		Members
£6...	Chips (-)	...£5.25
£4...	Small Chips (-)	...£3.50
£6...	House Salad (MU)	...£5.25
£6...	Onion Rings (G)	...£5.25

---Allergens---

This means the dishes contain the following...

(C) celery (G) gluten (CR) crustacean (E) egg (F) fish (M) milk (MO) mollusc (MU) mustard (N) nuts (P)peanuts (SS) sesame seeds (S) soya (SD) sulphur dioxide

Please be advised all allergens are used in the kitchen (gf) gluten free/available