

ROSE AND CROWN INN ~ SUNDAY 16th May 2010

LIGHT BITES

Mediterranean Platter

A selection of cold meats, with stuffed peppers, artichoke hearts mixed olives and Ciabatta 5.50/11.00

Mussels in Garlic and Cream w/ crusty bread 5.90

Smoked Mackerel Pate served with toasted Ciabatta 4.50

Smoked Fish Platter ~ fillets of smoked mackerel & trout, with prawns, crusty baguette
butter, mayo and wedge of lemon 7.90

Pint O' Prawns w/ mayo and crusty bread 5.90

Goat's Cheese and Red Onion Tart on Mixed Leaves 5.50

SANDWICHES

Classic BLT 4.50

Fish Fingers w/ mayonnaise 4.50

Home Cooked Gammon 4.50

ROASTS

.....all served with cabbage, carrots, broccoli, roast potatoes and parsnips

Top Rump of Beef w/ Yorkshire Pudding 9.90

Roast Leg of Pork 9.90

Onion, Pear and Fig Cheesecake 8.90

Lamb Chop 9.90

Sea Bass w/ New Potatoes, Veg and Parsley Butter 12.90

PUDDINGS

Crème Brûlée Cheesecake ~ crisp brandy snap biscuit base topped with a rich cheesecake 4.50

Dairy Cream Profiteroles with hot chocolate sauce 4.50

Fig, Plum and Pistachio Frangipane Tart with cream 4.50

Warm Chocolate Fudge Cake 4.50

Lemon Meringue Pie 4.50

All dishes may contain nuts or nut derivatives