

WICK HOUSE

Sample menus

To Start

Home made Curried Parsnip

Main course

Cottage pie

Dessert

Apple Crumble

To Start

Goats cheese Olive and tomato tart

Main Course

Roast Honey glazed gammon with parsley sauce

Dessert

Lemon Souffle

To Start

Prawn Cocktail

Main Course

Chicken ham and leek Pie

Dessert

Bakewell Tart

To start

Honey and mustard Chicken salad

Main course

Crispy roast leg of Duck with port and orange sauce

Dessert

Chocolate Cheesecake

To Start
Salmon Mousse

Main Course
Traditionally roasted Pork with sage stuffing and apple sauce,

Dessert
Sherry Trifle

To Start
Home made Mushroom soup

Main Course
Goulash served on a bed of rice

Dessert
Syrup sponge pudding

To Start
Stir fried chicken and vegetables

Main Course
Lamb Casserole with a delicate garlic and rosemary flavour

Pavlova

To Start
Prawns Grapes and pineapple in a creamy mayonnaise sauce

Main course
Rump steak with stilton sauce

Dessert
Cherry Pie

To Start
Home made pork liver pate

Main course

Beef cooked in red wine with mushrooms

Dessert

Crème Brulee

To Start

Garlic mushrooms

Main course

Poached Fillet of Salmon with

Dessert

Chocolate sponge pudding with chocolate sauce

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To start

Smoked salmon parcels

Main course

Chicken in white wine, Stilton, garlic, cream and mushroom sauce

Dessert

Chocolate Mousse

To start

Mushrooms served with tarragon and cream sauce

Main Course

Roast beef with Yorkshire puddings and gravy

Dessert

Lemon Meringue Pie

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To Start

Tomato Soup

Main Course

Steak and Kidney Pie

Two course dinners £18.00, Three courses £22.00pp