

## Thursday Dinner £20.00

Home Made Cream Of Tomato & Basil Soup

Deep Fried Normandy Brie With A Redcurrant Jelly

Chilled Duo Of Melon Balls Soaked In A Ruby Port Wine

Portuguese Sardines Served With Braised Balsamic Red Onions

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Tagliatelle In A Tuscany Sauce With Parmesan Cheese
Freshly Baked Fisherman's Seafood Pancake "Au Gratin"
Char Grilled Tender Pork Steak With A Peppercorn Sauce
Moroccan Lamb, Apricot & Date Tagine Served With Cous Cous

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Boulangere Potatoes - Garden Peas & Cauliflower Cheese