

***Fenton & District Angling Society 105th Anniversary Luncheon
Hosted by John Birks Vice- President***

Entrees

Soup of the Day **V option** Choice of two freshly prepared soups, served piping hot

Prawn Cocktail Freshwater prawns bound in lime mayonnaise on a bed of salad leaves

Pate Chef's home made duck liver pate served with warm wholemeal toast.

Stilton & Port Stilton wrapped in white port and mayonnaise topped with crispy pancetta

Duck Egg Salad Local farm duck egg served with a cucumber & tomato salsa a truly classical dish

Melon & Parma Ham Honey dew and Cantaloupe melon topped with Parma ham

Chicken Sliced chicken breast on a bed of dressed salad with a garlic mayo dip

Mackerel Smoked Mackerel served on a bed of dressed salad leaves served with warm toast

Flambé King Prawn (£4.00 supp) Large king prawn flambé in brandy white wine garlic and chilli you choose how spicy!

Main Course

Joints of the Day for the Meat Lovers Our chef will carve from our silver domed wagon in the restaurant ! select from up to **three** meats of the day, have as much or as little as you like choose one or all **three** , served with seasonal vegetables and potato

Boneless Lamb Rump (£4.00 supp) Local farm lamb rump, this is the chef's signature dish and a must for all lamb lovers served with seasonal vegetables potato and mint sauce

Fillet Steak (£7.00 Supp) Local farm fillet this magnificent fillet served with a choice of sauces served with seasonal vegetables and potato
Sauces to include stilton, pepper or classic diane

Gammon Honey roast gammon served with English mustard and honey sauce with seasonal veg and potato

Thai Green Chicken Curry Sliced chicken breast in Thai green curry sauce with basmati rice

Thai Green Beef Curry (3.00 supp) Sliced Rump steak in Thai green curry sauce with basmati rice

Vegetarian

Spinach & Feta Cheese Parcels **V** Spinach & feta cheese parcels served with dressed seasonal salad

Goats Cheese Wellington **V** Butternut squash, spinach ,red pepper and walnut stuffing with a rich creamy goats cheese sauce encased in pastry served with dressed salad

Stilton & Mushroom Tagliatelle **V** Freshly cooked pasta with mushrooms and stilton sauce tossed in white wine garlic and cream

Thai Green Vegetable Curry **V H** Mediterranean vegetable Thai green curry served with a timbale of basmati rice

Kashmir Rice **V** Basmati rice infused with an array of fruits and nuts served with a spicy Thai green curry sauce

Fish

*The Church Paella **H** Seafood (to include prawns haddock salmon & cod) served with basmati rice*

*Salmon **H** Oven baked salmon fillet topped with lemon & herb butter served with a timbale of rice*

Sea Bass (£4.00 Supp) Pan seared sea bass served with dressed salad and potatoes

*Thai Green Seafood Curry **H** Seafood to include prawns haddock salmon & cod served with a timbale of basmati rice*

Salmon and Leek Penne Pasta Freshly cooked penne pasta with salmon and leek tossed in cream and white wine

Flambé King Prawns (£7.00 Supp) Large king prawns (they are huge) flambé in brandy white wine garlic and Chilli served with rice, you choose how spicy!

There are always a number of healthy options available look for the **H** Look for **V** for Vegetarian

*Our dessert wagon will visit your table with a host of magnificent desserts
Or for those who prefer stilton & biscuits*

Two Course Lunch Starters and Mains £9.95

We are open every lunch time and evening now with own car park !

*****should you have any allergies the staff will be happy to advise *******

Please be AWARE THAT THE floor in the restaurant area is the original wooden floor and therefore could cause problems to ladies (or gents) with stiletto heels and can at times be SLIPPY, also the chairs in the restaurant whilst capturing the essence of the church with their spiked PINNACLE NEED to be negotiated with care...

01782 269440 www.thechurchbarandrestaurant.co.uk

Book now for your special occasion!