

Smugglers Mid-Week Set Evening Menu March & April 2018

Starters

Soup of the Day

Chef's homemade soup of the day

Creamy Stilton Mushrooms (V)

Button mushrooms in a creamy stilton sauce and char grilled Ciabatta

Smugglers Prawn Cocktail

*Prawns coated in a homemade Marie Rose sauce on a bed of celery, apple
& mixed leaves*

Baby Tomato, Mozzarella & Rocket Salad (V)

*Baby tomatoes, cubes of mozzarella & croutons mixed with rocket and drizzled
with a balsamic glaze*

Main Courses

Roast Gammon

Served with Chef's gravy & roast potatoes

Chicken a la Crème

Chicken breast wrapped in bacon served with a creamy mushroom sauce

Deep Fried Breaded Fillets of Plaice

*Deep fried fillets of plaice in breadcrumbs with chunky chips and
homemade tartare sauce*

Tomato & Garlic Linguine (V)

*Linguine pasta tossed in a garlic, tomato & herb sauce, accompanied
with garlic bread*

Sweets

Please ask our waiting staff for today's 4 homemade sweets

2 Courses £20.95

3 Courses £25.95

*Available Tuesday, Wednesday & Thursday evenings
Not Available to mix with the a la carte menu or specials board
A 10% service charge will be added to tables of 6 or more*