

RICKERBY GRANGE

Dinner Menu

TO START WITH

Smoked Salmon Pate with Warmed Brown Toast

Or

Homemade Soup of the Day

Or

Choice of Chilled Fruit Juice

MAIN COURSE

Braised Lamb Shank in a Rich Rosemary & Mint Gravy

Or

Pan-Fried Fillet of Sea Bass with Cherry Vine Tomatoes in a Balsamic Glaze

All Served With Potatoes of the Day and a Selection Of Fresh Vegetables

FOR YOUR SWEET

Warm Chocolate Fudge Gateau with Cream

Or

Raspberry & Whisky Torte with Cream

Or

Homemade Ginger Sponge & Custard

Coffee And Chocolates Served In The Bar Or Lounge

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