



2 and 3 Course Menus

Starters

Soup of the Day

Freshly homemade soup with crusty bread and butter

The Limes Classic Prawn Cocktail

North Atlantic prawns served on a bed of iceberg lettuce coated in homemade Marie rose, served with a lemon wedge, brown bread and butter

Mains

Sirloin of Beef

Slices of roasted sirloin with homemade Yorkshire pudding, served with roast potatoes, seasonal vegetables and a rich gravy

Fillet of Salmon

Freshly oven roasted salmon, served with creamy mashed potato and seasonal vegetables, topped with a lemon butter sauce

Roast Chicken

served with a homemade Yorkshire pudding, roast potatoes, seasonal vegetables and a rich gravy

Desserts

Cream Filled Profiteroles

Served with a Rich Chocolate Sauce

Homemade Cheesecake

Served with double cream & Dark Chocolate

Ice Cream Trio

Served with a wafer, drizzle in Chocolate or Strawberry Sauce

2 courses - £28pp / 3 courses - £32pp

*Events over 30 guests - Please choose one starter, main course and dessert for all guests, Special diets will be catered for accordingly