

To Start

Chefs Homemade Soup of the Day with Crusty Bread

Creamy Wild Mushroom Risotto topped with Crispy Chorizo

Smoked Salmon and Dill Cheesecake sat upon a Spiced Cous Cous base

with Spaghetti Vegetables

Pate in a Pot garnished with a Red Onion Marmalade and served with Warm Olive Bread

A Nest of Galía Melon with Watermelon Pearls dressed with a Pomegranate, Lime and Whiskey Sauce (V)

Main Courses

Chicken Fillet stuffed with Black Pudding and Smoked Bacon on Roast Asparagus, drizzled with a Basil and Red Pepper Coulis

Slow Cooked Rump of Beef with a Mushroom and Shallot Sauce

Pork Chop Marinated with a Herb, Mustard and Honey Rub. Served with Green Cabbage and Bacon with a Red Wine Reduction

Grilled Fillet of Red Snapper on a Vine Cherry Tomato and Bean Salad, With a Roasted Garlic and Walnut Dressing

Courgette Fritters with Goats Cheese, Blackberry and Thyme Sauce (V)

All of our main courses are served with a selection of Seasonal Vegetables & our Potato dish of the day

Lakeside Restaurant At The Buckatree



Char-Grilled Steaks

Cooked to your liking and served with grilled tomato, mushrooms, beer battered onion rings and chunky chips.

802 Rump Steak £2.50 Suppler	lement	£2.50 Supplemen	80z Rump Steak
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80z Sirloin Steak £2.50 Supplement

120z Gammon Steak £2.50 Supplement

Extras

Onion Rings	£2.95	Peppercorn Sauce	£2.50
Mixed Salad	£2.95	Garlic Sauce	£2.50
Chunky Chips	£2.95	Blue Cheese Sauce	£2.50
Garlíc Ciabatta	£2.95	Díane Sauce	£2,50

To Finish

A Spiced Orange and Drambuie Poached Pear with a Honey and Pistachio Crème Fraiche

Blackberry Panacotta with White Chocolate and Mint Sauce
Brandy Basket filled with Fresh Fruit Salad or a Selection of Dairy Ice-creams
Rich Dark Chocolate Brownie with a Clotted Cream Raspberry Puree and
a Chocolate Stick

Lemon Posset served with a Compote of Blackberries

3 Courses - £22.50

Starters - £4.95 Maín Courses - £14.95 Desserts £4.95