

Skuba Grill Restaurant

Table d'Hôte Menu

Starters

Chicken pâté with cream and cognac on a bed of mixed salad
with Melba toast

Breaded Brie cheese served with Cranberry sauce (v)

Chef's soup of the day
with fresh Baguettes and butter

Main Courses from the grill

Pan fried fillet of Plaice

cooked in butter and served with a wine and herb sauce
sauté potatoes and steamed vegetables

Beef Bourguignon served with basmati rice

Classic french dish diced beef cooked in red wine, garlic and mushrooms

Traditional Roast Lamb

Served with Yorkshire pudding, roast potatoes and steamed vegetables

Vegetable Omelette (v)

with onions, pepper and mushrooms and sauté potatoes
and steamed vegetables

Desserts

Warm apple pie served with cream

Banana Split with ice cream & choc sauce

Ice cream, Vanilla, Strawberry or Chocolate