

## Lamphey Halls' 2 Course `Dinner Menu £14.95pp.

### To Start

Homemade Traditional soup of the day  
Served with home baked breads

Mixed Melon Topped with fruit sorbet

Chicken liver and Orange Pate  
served with onion chutney and toasted breads

Traditional Prawn Cocktail (£2.50 supplement)  
Topped with Marie rose and served with brown and butter

Deep Fired Breaded Whitebait  
Served with dressed leaves and tartare sauce

### Main Courses

Beer battered Cod Goujons  
Served with Tartare Sauce, Home cut Chips and Mushy Peas

Ham and cheddar cheese quiche, boiled egg and new potato salad

Roasted chicken salad and new potato salad  
With French dressing

Mushroom and parmesan risotto (v)  
Served with dressed salad

Pan Fried Pork loin steak  
Served with Creamed Potatoes, Market Vegetables, finished with a delicious Peppercorn Sauce

Home baked Pie of the Day  
Served with vegetables of the day  
And a choice of new potatoes or chips

Penne carbonara  
Penne pasta, bacon, garlic in a cream and parmesan sauce

Homemade Beef Lasagne  
Served with dressed leaves and chips

**All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.**

**If you have a food allergy, please let us know before ordering.  
Full allergen information is available, please ask a member of staff for details**