

PROBUS LUNCH

TUESDAY 28th OCTOBER

STAGS HEAD INN

MAINS

Cumberland sausage with creamy herb mash and rich onion gravy

Cider battered haddock with chips, garden peas and homemade tartare sauce (GF)

Chicken, smoked bacon and leek pie with shortcrust pastry top and creamy mash

Pork schnitzel with lemon caper butter and saute potatoes

Caramelised red onion and goats cheese tart with balsamic glazed garden salad

Saute king prawn and smoked bacon tagliatelle with parmesan shavings and rocket

All mains served with fresh seasonal vegetables

DESSERTS

Fresh fruit salad

Sticky toffee pudding with vanilla ice cream

Somerset apple cake with clotted cream

PRICE PER PERSON £25.00