

SENIORS MENU

For our slightly more mature customers to enjoy. (65 years and over)

**ONE COURSE 7.00 • TWO COURSES 8.50
THREE COURSES 10.00**

All day Monday-Friday • Saturday 12pm-4pm • Sunday 12.30pm-4pm

TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

SOUP OF THE DAY

Crusty bread roll

CHICKEN LIVER PÂTÉ

Beetroot chutney, toasted sourdough

SPICED GARLIC MUSSELS

Fresh chillies, garlic, white wine cream sauce

CHICKEN TEMPURA

Garlic mayonnaise dip

CLASSIC PRAWN COCKTAIL

Gem lettuce, Marie rose sauce, brown bread

STEAK PIE

Your choice of potatoes, carrot and swede mash, garden peas

FISH AND CHIPS **Breaded/battered**

Garden peas, pickled onion, tartare sauce

MAC 'N' CHEESE (v)

Garlic ciabatta

MAIN COURSE

Parkville favourites that you know and love

CHEF'S CURRY OF THE DAY

Basmati rice, chunky chips

ROAST PUMPKIN RAVIOLI (v)

Mushroom sauce, garlic ciabatta

CHARGRILLED CHICKEN

Buttered mash, blaggis fritter, carrot and swede mash, onion gravy

ROAST PORK LOIN

Bubble and squeak, wholegrain whisky cream sauce

HONEY ROAST HAM SALAD

Boiled egg, pineapple, mustard mayonnaise dressing

HOMEMADE BANANA LOAF

Honey cream

DESSERT

We hope you've left room for one of our decadent desserts

VANILLA ICE CREAM

Fresh fruit and your choice of sauce

TRIFLE TORTE

Raspberry cream

APPLE PIE

Vanilla ice cream, double cream or warm vanilla custard

LEMON DRIZZLE CAKE

Double cream

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.