

# SKITTLE ALLEY SWEETS MENU

Please select *TWO* sweets from below and these will be served 50/50 with fresh double cream (*where appropriate*).

**HOME MADE FRUIT CRUMBLE**  
*Fresh seasonal fruit topped with a delicious butter crumble.*

**HOME MADE CHEESECAKE**  
*Cream cheese beaten with whipped cream and fresh seasonal fruit all laid on a biscuit crumb base.*

**CHOCOHOLIC FANTASY**  
*Layers of chocolate sponge, chocolate fudge and chocolate mousse coated in a thick chocolate flavoured cream and chocolate chips.*

**ST. CLEMENTS CAKE**  
*An orange and lemon sponge with orange and lemon flavoured icing.*

**CHEESE AND BISCUITS**  
*Stilton, Cheddar and Brie served with cheese biscuits and grapes.*

Please Note: SWEETS ARE £3.50 PER HEAD

COFFEE AVAILABLE AT £1.80

Parking and entrance to the skittle alley can be found at the rear car park.



THE HOME OF GOOD FOOD, GOOD BEER,  
GOOD SERVICE AND GOOD VALUE

## SKITTLES EVENINGS 2011

FEBRUARY - NOVEMBER

## BOOKING FORM & MENU

Thank you for enquiring about our Skittles Room.

To book the Skittles Room for the evening, it would be appreciated if you returned this form with a deposit of £100 (which is non-returnable) to secure your booking with us.

Minimum numbers for a Skittles Evening is 30 people and absolute maximum is 42.

Please see attached menu (you are requested to select *four* dishes). If there are only 1-3 vegetarians, do not use 1 of your options - we will cater for that separately.

We request confirmation of numbers and menu choices three to four days prior to your evening.

Name.....

Address.....

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PostCode.....

Telephone.....

Email.....

Date of Booking.....

Deposit Paid.....

Once again we thank you and trust you have an enjoyable time.

*Richard, Jacque and all the Team*

# SKITTLE ALLEY MAIN MENU

Please select *FOUR* dishes from below and these will be served with a melange of steamed vegetables, rice and Pomme Dauphinaise. Your guests can help themselves to one or more choices of food.

**COQ AU VIN**

*Chicken cooked in red wine with baby onions and button mushrooms.*

**CHICKEN CURRY**

*Chicken cooked in a red Indian curry sauce.*

**BEEF CHILLI FRY**

*Diced steak served in a spicy chilli sauce with red kidney beans.*

**LAMB IN PORT & MINT**

*An old favourite of lamb cooked for ages in a rich mint gravy finished with port.*

**LASAGNE**

*Home made Italian favourite of tomato and minced beef sauce layered with white sauce, cheese and pasta.*

**ROAST PEPPER & COURGETTE PROVENÇAL**

*Mixed pepper cheeks and fresh courgettes in a tomato and herb sauce with garlic and white wine.*

**BEEF & MUSHROOMS IN GUINNESS**

*Diced chuck beef and button mushrooms braised till very tender in a rich, dark Guinness ale sauce.*

**VEGETABLE CURRY**

*Mixed seasonal vegetables in an Indian curry sauce.*

Monday & Tuesday: **£9.95** per head

Wednesday & Thursday: **£10.95** per head

Friday & Saturday: **£12.95** per head Sunday

Lunchtime: **£12.95** per head

**Plus £3.50 per head for sweets**

Minimum charge: 30 people on all bookings

*Please state total number of people to be catered for*