

## SNACKS & APPETIZERS

CHIPS & DIPS \$14

LEMONY HUMUS & AVOCADO DIP WITH FLOUR & CORN TORTILLA CHIPS, SLICED GREEN APPLE & VEGGIE STICKS

GARLIC-CHEESE BAGUETTE \$12

HALF A BAGUETTE BAKED WITH GARLIC, MOZZARELLA, DICED PARSLEY & PICKLED PEPPERS

DEEP-FRIED DILL PICKLES \$11

SIX DILL PICKLE SPEARS DEEP-FRIED & SERVED WITH TARTAR SAUCE

MEDITERRANEAN SHRIMP COCKTAIL \$16

TEN LARGE SHRIMP WITH A TANGY SEAFOOD DIPPING SAUCE & CRISPS

SPINACH & ARTICHOKE DIP \$16

SPINACH & ARTICHOKE IN A CREAMY CHEESEY SAUCE TOPPED WITH PUFF PASTRY; SERVED WITH CRISPS.

## SOUPS & SALADS

FEATURE LARGE SOUP BOWL \$7

CUP OF SEAFOOD CHOWDER \$7

LARGE CAESAR /WITH CHICKEN \$11/\$15

ROMAINE LETTUCE WITH A CREAMY GARLIC DRESSING, PARMESAN CHEESE, CROUTONS & CRISPY BACON

SMALL CAESAR / WITH CHICKEN \$8 / \$11

BEET CARPACCIO SALAD \$15

A LARGE SALAD WITH SLICED ROASTED BEETS, SPRING MIX SALAD, CRUMBLLED BLUE CHEESE, TOASTED WALNUTS, CHOPPED MINT, CROUTONS & BALSAMIC REDUCTION.

GARDEN SALAD WITH SWEET VINAIGRETTE \$8

ROAST TURKEY SALAD \$16

PIECES OF ROAST TURKEY, STUFFING CROUTONS, A HARD BOILED EGG, ICEBERG LETTUCE, TOASTED SUNFLOWER SEEDS, SLICED RED ONION WITH A CRANBERRY MAYONNAISE.

## MAIN COURSES

ROAST TURKEY DINNER \$17

ROASTED TURKEY WITH DRESSING, MASHED POTATOES, VEGETABLE MEDLEY WITH TURKEY GRAVY & CRANBERRY SAUCE

STUFFED PORK ROAST \$17

STUFFED ROAST WITH APPLE CIDER GRAVY ON BED OF PLUMPED BARLEY WITH ONIONS & MIXED MUSHROOMS

BEEF BURGER \$16

AN 8 OZ BURGER WITH BACON, CHEDDAR SLICE & PICKLES SERVED WITH A SIDE CHOICE OF FRENCH FRIES, CAESAR SALAD OR CUP OF OUR FEATURE SOUP

MAPLE BAKED SALMON \$18

BAKED SALMON FILLET WITH MAPLE SYRUP GLAZE; WITH AN ASIAN RICE CAKE AND VEGETABLE MEDLEY

BREADED FISH & CHIPS \$16

A LARGE PIECE OF BREADED FISH SERVED WITH HOME-CUT FRENCH FRIES & TARTAR SAUCE

ROASTED VEGAN PEPPER \$16

A ROASTED PEPPER STUFFED WITH SEASONED BEANS & VEGETABLES; SERVED WITH MASHED POTATOES, VEGETABLE MEDLEY & TOMATO PICALILLI

BRAISED LAMB SHANK \$19

PERFECTLY BRAISED SHANK WITH GRAVY MASHED POTATOES & VEGETABLE MEDLEY

CORNISH PASTY BEEF PIE \$17

TRADITIONAL BEEF PIE IN A PASTRY ENVELOPE WITH RICH GRAVY, MASHED POTATOES & VEGETABLE MEDLEY

TURKEY POT PIE \$15

TURKEY CHUNKS & VEGETABLES IN A RICH CREAM SAUCE WITH TRADITIONAL PASTRY AND SERVED WITH A SIDE SALAD OR FRENCH FRIES

CHICKEN FINGERS \$16

CHICKEN FINGERS WITH FRENCH FRIES, DIPPING SAUCES AND VEGGIE STICKS



## DESSERTS

ASK ABOUT OUR HOME-MADE DESSERTS \$7

## THREE-COURSE HOLIDAY FIXED PRICE MENU \$30

SOUP OF THE DAY; SMALL CAESAR SALAD OR GARDEN SALAD

ROAST TURKEY DINNER

ROASTED TURKEY WITH DRESSING, MASHED POTATOES, VEGETABLE MEDLEY WITH TURKEY GRAVY & CRANBERRY SAUCE

STUFFED PORK ROAST DINNER

STUFFED ROAST WITH APPLE CIDER GRAVY ON BED OF PLUMPED BARLEY WITH ONIONS & MIXED MUSHROOMS

MAPLE SALMON DINNER

A BAKED SALMON FILLET WITH ASIAN RICE CAKE & VEGETABLE MEDLEY

CORNISH BEEF PIE DINNER

A SAVOURY BEEF PIE IN A PASTRY ENVELOPE WITH MASHED POTATOES, GRAVY & VEGETABLE MEDLEY

ROASTED VEGAN PEPPER

A ROASTED PEPPER STUFFED WITH SEASONED BEANS & VEGETABLES; SERVED WITH MASHED POTATOES, VEGETABLE MEDLEY & TOMATO PICALILLI

HOME MADE DESSERT WITH TEA OR COFFEE

 customer favourites

 vegan

 gluten-free



*Jessup*  
www.foodandheritage.com