

Springfield's Restaurant Lunch Menu

Served Tuesday to Saturday 12-2.30, please book as some days we have functions on and the restaurant is closed.

Starters

Homemade Soup of the Day.....£3.95
Served with a Warm Bread Roll

Three Cheese & Basil Parcel.....£5.50
With Homemade Tomato & Avocado Chutney & Salad Garnish

Galia Melon with Seasonal Berries.....£3.95
Topped with Refreshing Sorbet

Classic Prawn Cocktail.....£5.95
With Marie Rose Sauce, Buttered Brown Bread & Salad Garnish

Chicken Liver & Bacon Terrine.....£5.95
With a Homemade Pear & Brandy Chutney & Melba Toast

Sandwiches & Baguettes

Selection of Fillings, ask what is available.

<i>Sandwiches</i>	<i>£4.95</i>
<i>Baguettes</i>	<i>£6.50</i>
<i>Add Chips</i>	<i>£1.50</i>

Mains

Beer Battered Local Fish & Chips.....£8.95
With Chunky Chips, Peas & Tartar Sauce

Chicken, Bacon & Tarragon Puff Pastry Pie.....£9.95
With Chunky Chips, Peas & Creamy Sauce

Roast Beef with Yorkshire Pudding.....£10.95
With Roast Potatoes, Seasonal Vegetables & Gravy

Slow Roasted Shoulder of Lamb.....£10.95
With Roast Potatoes, Seasonal Vegetables & Light Jus

Cumberland Sausage with Creamed Potatoes.....£8.95
With Buttered Green Beans & Red Onion Gravy

Asparagus & Shallot Risotto.....£8.95
With Salad Garnish & Parmesan Shavings

Please let us know if you have any dietary requirement or allergies

Springfield's Restaurant Dinner Menu

Served Tuesday to Saturday 7pm - 8.30pm, please book as some days we have functions on and the restaurant is closed.

Starters

Homemade Soup of the Day.....£3.95
Served with a Warm Bread Roll

Three Cheese & Basil Parcel.....£5.50
With Homemade Tomato & Avocado Chutney & Salad Garnish

Galia Melon with Seasonal Berries.....£3.95
Topped with Refreshing Sorbet

Classic Prawn Cocktail.....£5.95
With Marie Rose Sauce, Buttered Brown Bread & Salad Garnish

Chicken Liver Pate.....£5.95
With a Garlic & Herb Oil, Melba Toast & Salad Garnish

Mains

Pan Fried Hake Fillet.....£12.95
On a Leek Mashed Potato, Buttered Green Beans & Parsley Sauce

Stuffed Chicken Breast£12.95
With Goat Cheese, sweetened Red Onions and finished with a Tomato Coulis

Fillet Steak with Handcut Chips.....£17.95
With Garlic Mushrooms, Beer battered Onion Rings & Tarragon Butter

Slow Roasted Shoulder of Lamb.....£13.95
With Roast Potatoes, Seasonal Vegetables & Light Jus

Asparagus & Shallot Risotto.....£11.95
With Salad Garnish & Parmesan Shavings

Please let us know if you have any dietary requirement or allergies

Springfield's Sunday Lunch Menu

2 Courses £17.95, 3 Courses £20.95

Starters

Homemade Soup of the Day

Served with a Warm Bread Roll

Three Cheese & Basil Parcel

With Homemade Tomato & Avocado Chutney & Salad Garnish

Galia Melon with Seasonal Berries

Topped with Refreshing Sorbet

Classic Prawn Cocktail

With Marie Rose Sauce, Buttered Brown Bread & Salad Garnish

Chicken Liver & Bacon Terrine

With a Homemade Pear & Brandy Chutney & Melba Toast

Mains

Pan Fried Hake Fillet

On a Leek Mashed Potato, Buttered Green Beans & Parsley Sauce

Chicken Breast with Tarragon Sauce

With Goat Cheese, Sweetened Red Onions and finished with a Tomato Coulis

Roast Beef with Yorkshire Pudding & Red Wine Gravy

With Roast Potatoes & Seasonal Vegetables

Slow Roasted Shoulder of Lamb

With Roast Potatoes, Seasonal Vegetables & Light Jus

Asparagus & Shallot Risotto

With Salad Garnish & Parmesan Shavings

Selection of Desserts

Tea/Coffee & Mints



Springfield's Party Menu 2016



Lunch £17.95 (Tues-Sat), Evening Dinner £22.95, Sunday Lunch £20.95

Starters

Homemade Leek & Potato Soup Served with a Warm Bread Roll

Three Cheese & Basil Parcel with Homemade Chutney & Salad Garnish

Galia Melon with Seasonal Berries Topped with Refreshing Sorbet

Classic Prawn Cocktail with Marie Rose Sauce, Buttered Brown Bread & Salad Garnish

Chicken Liver & Bacon Terrine with a Homemade Chutney & Melba Toast

Mains

Pan Fried Hake Fillet on a Leek Mashed Potato, Buttered Green Beans & Parsley Sauce

Chicken Breast with Tarragon Sauce with Roast Potatoes & Vegetables

Roast Beef with Yorkshire Pudding, Red Wine Gravy, Roast Potatoes & Vegetables

Slow Roasted Shoulder of Lamb with Roast Potatoes, Seasonal Vegetables & Light Jus

Asparagus & Shallot Risotto with Salad Garnish & Parmesan Shavings

Desserts

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Eton Mess, Crushed Meringue with Strawberries & Cream

Caramelised Lemon Tart with Raspberry Puree & Crème Fraîche

Treacle Tart served warm with Homemade Custard

Selection of Wallings Ice Creams

Tea / Coffee & Mints