

The
Pandora
Hotel

Friday & Saturday Dinner

2 Course £15.00 – 3 Course £17.50

Breaded Button Mushrooms - Tartare Sauce
Crispy Spicy Chicken Strips - Garlic Mayonnaise
Pan Fried Calamari With Chorizo & Black Pepper
Honeydew Melon Boat Draped With Parma Ham
Roasted Tomato & Fresh Basil Soup With Croutons
Homemade Smooth Chicken Liver Pate - Melba Toast

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Lemon, Rosemary & Garlic Breast Of Chicken
Thai Green Tiger Prawn Curry With Steamed Rice
Salmon Thermidor Served On A Bed Of Tagliatelle
8oz Sirloin Steak With A Peppercorn Sauce Or Garlic Butter
~ Served With French Fries, Mushrooms & Grilled Tomato ~
Slow Roasted Pork Belly With Crackling & Apple Sauce
Moroccan Lamb Tagine Served With A Rainbow Cous Cous
Homemade Broccoli & Blue Stilton Quiche With New Potatoes & Salad

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Fresh Fruit Salad
Mango Panna Cotta
Amaretto Crème Brulee
Double Baked Kahlua Cheesecake
Bramley Apple Crumble With Custard
Warm Chocolate Brownie & Ice Cream



The
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Hotel

Sunday Lunch

2 Course £15.00 – 3 Course £17.50 – 4 Course £20.00

Honeydew Melon Boat Draped With Parma Ham
Breaded Button Mushrooms – Garlic Mayonnaise
Homemade Smooth Chicken Live Pate – Melba Toast
Deep Fried Breaded Wedge Of Brie – Redcurrant Jelly
Oak Smoked Salmon Accompanied By Norwegian Prawns

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Carrot & Parsnip Soup
Iced Lemon & Orange Sorbet

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Breast Of Chicken With A Bacon & Mushroom Sauce
Roast Prime Sirloin Of Beef With A Yorkshire Pudding
Baked Fillet Of Icelandic Cod Topped With A Herb Crust
Roast Sussex Pork, Sage & Onion Stuffing & Apple Sauce
Roasted Leg Of English Lamb With A Garlic & Rosemary Gravy
Supreme Of Salmon Thermidor Served On A Bed Of Tagliatelle
Leek, Mushroom & Red Leicester Quiche – Side Salad & New Potatoes

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Potato & Vegetables Of The Day

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Fresh Fruit Salad
Kahlua Cheesecake
Apple Pie & Custard
Mango Panna Cotta
Guernsey Gache Pudding
Warm Chocolate Brownie & Ice Cream

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