



# *Cuisine of the United Kingdom*

## - APPETIZERS -

### SCOTCH EGGS

HARD BOILED EGG WRAPPED IN A SAGE SAUSAGE  
BREADED AND DEEP FRIED WITH ENGLISH MUSTARD

### CORNISH PASTIES

HAND PIES FILLED WITH SKIRT STEAK & ROOT  
VEGETABLES IN A BROWN SAUCE

## - ENTREES -

### FISH & CHIPS

BEER BATTERED COD FILLETS & HOUSE MADE CHIPS SERVED WITH  
MALT VINEGAR & TARTAR SAUCE

### SHEPHERD'S PIE

GROUND LAMB SEASONED WITH ONIONS, CARROTS, PEAS, GARLIC &  
MUSHROOMS IN A BROWN SAUCE TOPPED WITH MASHED POTATOES  
& ENGLISH CHEDDAR

### COLCANNON & GUINNESS SAUSAGE & GRAVY

BUTTERY MASHED POTATOES COMBINED WITH SAUTEED CABBAGE &  
LEEK SERVED WITH TRADITIONAL IRISH SAUSAGE WITH A  
GUINNESS STOUT GRAVY

\*GREEN SALAD SERVED WITH ALL ENTREES

## - DESSERTS -

### TRIFLE

SPONGE CAKE LAYERED WITH RASPBERRIES  
CREME ANGLAISE, SHERRY & PASTRY CREAM

### OAT CRUNCH

MIXTURE OF OATS & NUTS WITH BAILEY'S IRISH  
CREAM TOPPED WITH FRESH WHIPPED CREAM

\$15.00 INCLUDES EVERYTHING....NO TIPPING  
ALLOWED, HOWEVER, DONATIONS TO OUR  
STUDENT CLUBS ARE GREATLY APPRECIATED.

