

The Real Junk Food Project Central

DINNER MENU

starters

Melon Wedges, served with either cured meats or mint & raspberry coulis

Smoked Fish, served with lemon, caper & horseradish sauce

Chicken Liver Pate, with homemade chutney & Melba Toast

Houmus, with Olives & Rye Bread Toast

mains

Spinach & Pine Kernel Tart, served with Red Pepper Dressing

Cumin & Ratatouille Couscous, wrapped in chargrilled Courgette, served with a smoked tomato sauce

Roast Chicken, with seasoning & pigs in blankets.

Southern Fried Chicken, with Sweetcorn Fritters, Crispy Bacon & a sour cream Dip

Turkey Escallop, in a cardamon, ginger & Lime cream sauce

Breaded Plaice Fillet, served with Tartare sauce & Lemon

Beef Carbonade, chunks of Beef cooked in stout & root vegetables, topped with Herb & Potato Dumplings