

Linc Lunch – The Gardeners Arms

Tuesday 4TH June at 1pm

MAINS

Beef Bourguignon

Slow-cooked sirloin steak in a rich red wine & smoked bacon gravy, served with rice (GF & DF)

Homemade Chicken Kiev

A succulent breaded chicken breast, smothered in a garlic butter sauce served with French fries & salad.

Homemade Fish Pie

Creamy fish pie with chunks of smoked haddock, cod, and salmon, topped with cheesy mashed potato & served with seasonal vegetables.

Chicken Penang Curry

An aromatic coconut sauce with chicken, peppers, cauliflower, green beans, and mangetout served with basmati rice (VGO)

DESSERTS

Homemade Apple & Berry Crumble (can be GF & DFO)

Lemon Meringue Tartlet

Banoffee Pie

3 Scoops of ice cream - vanilla, honeycomb & strawberry