

Dinner Menu

2 Courses - £18.50 | 3 Courses - £22.50

STARTERS

Freshly made soup of the day.

Autumn panzanella salad, deep fried capers.

Battered cod goujons, homemade tartar sauce, watercress.

Pan fried halloumi, tomato and chilli salsa, drizzled with virgin olive oil.

MAIN COURSES

Served with a selection of vegetables and potato dish.

Fillet of seabass, creamed spinach, rissolee potatoes.

Flash roasted duck breast, haricot bean cassoulet, crispy onions.

Corn fed chicken breast, buttered cabbage, smoked bacon, red wine jus.

Baked aubergine, roasted tomato sauce.

SIDES

Additional £4.00

Tripled cooked chips.

Garlic mushrooms.

DESSERTS

The dessert menu will be presented to you after your main course.

Additional freshly brewed coffee and speciality teas - £2.50.



MAKE A BOOKING

If you would like to make a reservation, simply call us on 01744 623155 or email us on colours@sthelens.ac.uk Alternatively, you can use our Online Reservation form.