

## SAMPLE MENU



# The Brickwall Hotel Dinner Menu

Friday-Saturday 2 Courses £29.50 3 Courses £35.50

### STARTERS

#### **SMOKED SALMON (GF) £5 supplement**

(Smoked salmon, lemon juice and black pepper)

#### **LEMON AND PANCETTA SCALLOPS**

(Pan fried and served with lemon and pancetta. Finished with a pea shoot garnish)

#### **OAK SMOKED CHICKEN CAESAR SALAD**

(With fresh chicken breast and a homemade dressing)

#### **HAM HOCK AND PEA TERRINE**

(Accompanied with salad, chutney and hot toast.)

#### **CAPRESE SALAD**

(Freshly sliced tomato and mozzarella. Finished with a basil vinaigrette)

#### **DUCK AND PORT PATE**

(Served garnished with hot toast and onion chutney)

*Your waiter will serve you a delicious sorbet to refresh your palate.*

### MAINS

#### **HOMEMADE CHICKEN, GAMMON AND PEPPER PIE (Can be GF)**

(Diced chicken breast with smoked pancetta, mixed peppers and a cheese béchamel sauce)

#### **SUGAR BAKED DUCKLING (GF)**

(Served with a cherry and orange sauce)

#### **GARLIC AND HERB PORK TENDERLOIN**

(Served on a bed of apple sauce and topped with gravy)

#### **PAN FRIED SEABASS (GF)**

(Fillet of Sea Bass, accompanied by a lemon and caper butter)

#### **OVEN BAKED SALMON BRETONNE (GF)**

(With sautéed prawns, sliced mushrooms, garlic and creamy white wine sauce)

#### **CHAR GRILLED SIRLOIN STEAK (£7 Supplement)**

(With chips, mushrooms, tomato, onion rings)

#### **SPINACH AND RICOTTA CANNELLONI (V)**

(Filled pasta with rich tomato sauce and finished with white sauce and cheese)

### SWEETS

#### **ETON MESS**

**PROFITEROLES** (Topped with chocolate sauce)

#### **CHERRY BRULEE CHEESECAKE**

**BLACKCURRANT CRUMBLE** (Served with custard)

#### **SELECTION OF ICE CREAMS**

#### **CHOICE OF COFFEE FROM THE MENU (£3.50 supplement)**

**Gratuities have not been added and can be left at your discretion.**

Please note some of the dishes may contain food allergens. Should you require further information please ask a member of the team for more information.