



SAMPLE- The Brickwall Hotel Dinner Menu

Monday – Thursday Dinner 2 course £25.00

Monday – Thursday Dinner 3 course £29.50

STARTERS

HOMEMADE SOUP OF THE DAY

(With garnish)

BRICKWALL PRAWN COCKTAIL (GF)

(Prawns, salad and a Marie Rose sauce)

SMOKED SALMON (GF)

(Smoked salmon, lemon juice and black pepper)

OAK SMOKED CHICKEN CAESAR SALAD

(Oak smoked chicken breast served with pancetta, croutons and a homemade Caesar dressing)

CHILLED MELON (GF)

(With Parma ham)

AVOCADO, TOMATO AND MOZZARELLA SALAD (V, GF)

(Served with fresh basil vinaigrette)

MAINS

PAN FRIED CHICKEN CACCIATORE (GF)

(Pan fried chicken served with a tomatoes and pancetta based Cacciatore sauce)

SUGAR BAKED DUCKLING

(With cherry and orange sauce)

PAN FRIED SEABASS (GF)

(Fillet of Sea Bass, accompanied by a Café de Paris sauce)

OVEN BAKED SALMON BRETONNE (GF)

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

CHAR GRILLED SIRLOIN STEAK (£5 Supplement)

(With chips, mushrooms, tomato, onion rings and a choice of garlic mushroom, peppercorn sauce or chimichurri butter)

MUSHROOM, CRANBERRY AND BRIE WELLINGTON (v)

(Puff pastry parcels filled with mushrooms, cranberry, brie, spinach and hazelnuts)

CHEFS SPECIALS:

Added daily

SWEETS

VANILLA PANNA COTTA (Topped with fresh fruit and coulis)

KEY LIME PIE

TIRAMISU

ETON MESS

SELECTION OF ICE CREAMS

CHOICE OF COFFEE FROM THE MENU (£3.50 supplement)

Head Chef: Lukasz Zasadny

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.