

The Brickwall Hotel Lunch
Sample Menu

2 Course £24.50

HOMEMADE BROCCOLI AND STILTON SOUP (GF)

(With garnish)

BRICKWALL PRAWN COCKTAIL (GF)

(Served on crisp iceberg lettuce and topped with a Marie Rose sauce)

SMOKED SALMON £5 Supplement (GF)

(Smoked salmon, with lemon and black pepper)

CHILLED MELON (GF)

(Served with Parma Ham)

BRUSSELS PATE

(Served with onion chutney and hot toast)

AVOCADO, TOMATO AND MOZZARELLA SALAD (v)

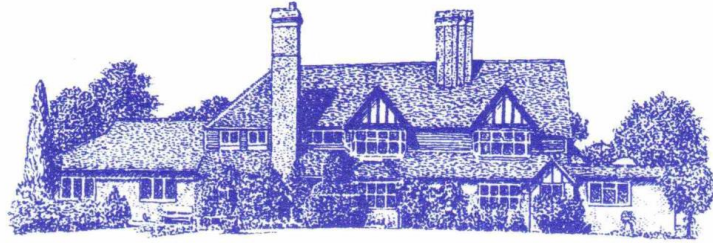
(Served with Pesto Sauce)

DEEP FRIED SCAMPI

(With tartar sauce)

DEEP FRIED BRIE WEDGES

(With the cranberry sauce)



3 Course £29.50

MAIN COURSES

BRAISED FEATHERBLADE OF BEEF

(Braised in a red wine and onion gravy)

ROAST LEG OF ROMNEY MARSH LAMB (Can be GF)

(Roasted leg of lamb served with all the trimmings, Yorkshire puddings and finished with gravy and mint sauce)

HOMEMADE CHICKEN PIE

(Finished with a puff pastry top)

LOCAL HALF GUINEA FOWL HUNTER STYLE

(With a hunter's sauce which includes fresh chilli, onion, mushroom, black olives, cherry tomato, bacon, white wine and capers)

POACHED SKATE WING

(Served with a black butter and capers sauce)

OVEN BAKED WHOLE SEABREAM

(Cooked with cherry tomato, white wine, and mixed herbs)

GRILLED LOCAL SALMON FILLET CHIMICHURRI

(Served with a Chimichurri sauce)

PAN FRIED SEABASS

(Finished in a Café de Paris sauce)

VEGETABLE LASAGNE (v)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU