



The Brickwall Hotel

Tel: (01424) 870253

Friday - Saturday

2 Course Dinner

SAMPLE MENU

£26.00

STARTERS

HOMEMADE CREAM OF BROCCOLI AND STILTON SOUP

OAK SMOKED CHICKEN CAESAR SALAD

(With fresh chicken breast and a homemade dressing)

CHILLED MELON

(With Parma ham)

DEEP FRIED BUTTERFLY KING PRAWNS

(With chilli jam)

AVOCADO PEAR

(With Marie Rose sauce and Cornish crab)

SEARED SCALLOPS

(In Pernod cream)

BRICKWALL PRAWN COCKTAIL

*(Royal Greenland prawns infused with chilli and lime,
served with crisp lettuce and topped with a Marie Rose sauce)*

SMOKED SALMON PLATTER

(£5.00 supplement)

(Scottish smoked salmon served with a salad garnish)

*We cater for vegetarian and other specific dietary requirements
(All prices are inclusive of VAT)*



The Brickwall Hotel

Tel: (01424) 870253

Friday - Saturday

3 Course Dinner

SAMPLE MENU

£31.50

MAIN COURSES

SUGAR BAKED DUCKLING

(Served with an orange and black cherry sauce)

GRILLED LOCAL SEA BASS

(With a prawn, basil and cream sauce)

SUPREME OF CHICKEN CORDON BLEU

(With cheese and ham, bread crumbed and sautéed in butter)

HONEY ROASTED ROSETTES OF ROMNEY MARSH LAMB

(With mint sauce and redcurrant jelly)

FILLET OF PORK

(Wrapped in pancetta and served with a cherry tomato and white wine sauce)

TARRAGON ROASTED SCOTTISH SALMON HOLLANDAISE

(In a rich butter sauce)

CHARGRILLED SIRLOIN STEAK MAISON GARNI

(Garnished with sautéed onions, tomato and mushrooms)

(£5.00 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

CHOICE OF COFFEE FROM THE MENU

(£3.50 supplement)

Head Chef: ANDY FRASER

We cater for vegetarian and other specific dietary requirements

(All prices are inclusive of VAT)