

# *The Brickwall Hotel*

*Tel: (01424) 870253*

*Friday & Saturday*

*SAMPLE MENU*

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*2 Course Dinner*

*£26.00*

*Inclusive of VAT*

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## *STARTERS*

*Chef's Choice of Soup*

***HOMEMADE CREAM OF LEEK AND POTATO SOUP***

*(Garnished with freshly chopped parsley)*

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***TOMATO, AVOCADO, MOZZARELLA SALAD***

*(With fresh basil vinaigrette)*

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***SPICED CRAB PASTRY***

*(Served with Marie Rose sauce)*

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***CHILLED MELON***

*(With Parma ham)*

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***DEEP FRIED BRIE WEDGES***

*(With cranberry sauce)*

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***OAK SMOKED TROUT FILLETS***

*(With a Waldorf salad)*

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***BRICKWALL PRAWN COCKTAIL***

*(Royal Greenland prawns served on a chiffonade of lettuce topped with a Marie Rose sauce)*

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***SMOKED SALMON PLATTER***

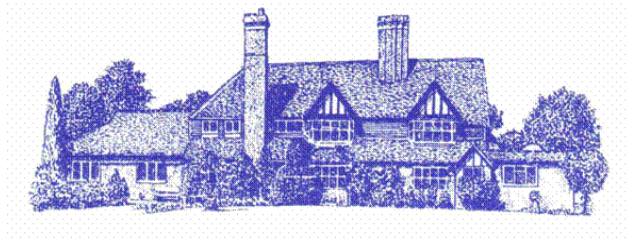
*(Scottish smoked salmon, served with a salad garnish)*

*(£5.00 Supplement)*

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***FOLLOWED BY***

***A Refreshing Locally Sourced Sorbet***



# The Brickwall Hotel

Tel: (01424) 870253

Friday - Saturday

SAMPLE MENU

\*\*\*\*\*

3 Course Dinner

£31.50

Inclusive of VAT

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## MAIN COURSES

### **SUGAR BAKED DUCKLING**

*(Taken off the bone and served with an orange and black cherry sauce)*

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### **POACHED SCOTTISH SALMON BRETONNE**

*(With sauteed prawns and sliced mushrooms)*

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### **ROAST BREAST OF GUINEA FOWL**

*(With mushroom & Madeira sauce)*

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### **BAKED FILLETS OF BLACK BREAM WITH MUSSELS**

*(In chilli, lime & garlic broth)*

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### **SUPREME OF CHICKEN ELIZABETH I**

*(Breast of chicken filled with Stilton cheese, wrapped in bacon baked in the oven and served with a red wine sauce)*

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### **HERB CRUSTED LAMB LOINS**

*(With minted jus & redcurrant jelly)*

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### **CHAR-GRILLED SIRLOIN STEAK MAISON GARNI**

*(Garnished with sauteed onions, tomato and mushrooms)*

*(£5.00 supplement)*

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*All served with fresh seasonal vegetables*

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**A SELECTION OF SWEETS FROM THE MENU**

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**CHOICE OF COFFEE FROM THE MENU**

*(£3.50 supplement)*

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Head Chef: STUART RICHARDS