



The Brickwall Hotel

Tel: (01424) 870253

Sunday-Thursday

SAMPLE MENU

2 Course Dinner

£25.00

STARTERS

HOMEMADE CREAM OF ASPARAGUS SOUP

OAK SMOKED CHICKEN BREAST

(With a Waldorf salad)

CHILLED MELON

(Served with Parma ham)

POTTED SHRIMPS

(Served with hot toast and Caesar dressing)

PÂTÉ MAISON

(A blend of chicken liver, fine herbs and Cognac, served with hot toast and Cumberland sauce)

AVOCADO, TOMATO AND MOZZARELLA SALAD

(Served with fresh basil vinaigrette)

MIXED SEAFOOD SALAD

(A variety of seafood with a lemon vinaigrette served on a bed of crisp lettuce)

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

(Scottish oak smoked salmon served with a salad garnish)

(£5.00 supplement)

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



The Brickwall Hotel

Tel: (01424) 870253

Sunday-Thursday

SAMPLE MENU

3 Course Dinner

£29.50

MAIN COURSES

SUGAR BAKED DUCKLING

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

SCOTTISH SALMON DORIA

(Poached fillet of salmon served with cucumber)

ROAST LEG OF ROMNEY MARSH LAMB

(With mint sauce and redcurrant jelly)

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)

ROASTED FILLET OF BEEF AU POIVRE

(Served in a creamy, mushroom, peppercorn sauce)

GRILLED LOCAL SEA BASS CAFÉ DE PARIS

(Served with a rich butter based garnish including onions, garlic, herbs, anchovies and spices)

CHAR-GRILLED SIRLOIN STEAK MAISON GARNI

(Garnished with sauteed 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

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