



The Brickwall Hotel

Tel: (01424) 870253

Sunday-Thursday

SAMPLE MENU

2 Course Dinner

£25.00

Inclusive of VAT

STARTERS

Chef's Choice of Soup

HOMEMADE CREAM OF ASPARAGUS SOUP

(Garnished with freshly chopped parsley)

OAK SMOKED CHICKEN BREAST

(With a Waldorf salad)

CHILLED MELON

(Served with crème de menthe)

POTTED SHRIMPS

(Served with hot toast & Caesar dressing)

PATE MAISON

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

AVOCADO, TOMATO & MOZZARELLA SALAD

(Served with fresh basil vinaigrette)

MIXED SEAFOOD SALAD LEMON VINAIGRETTE

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

BRICKWALL PRAWN COCKTAIL

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

SMOKED SALMON PLATTER

(Scottish oak smoked salmon served with prawns, lemon and a salad garnish)

(£5.00 supplement)



The Brickwall Hotel

Tel: (01424) 870253

Sunday-Thursday

SAMPLE MENU

3 Course Dinner

£29.50

Inclusive of VAT

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: STUART RICHARDS

