The Brickwall Hotel

Tel: (01424) 870253

Sunday Lunch
SAMPLE MENU
****

2 Course Lunch
£23.50
****

STARTERS

Chef's Choice of Soup

HOMEMADE FRENCH ONION SOUP
(Served with cheese croutons)
***

DEEP FRIED BUTTERFLY KING PRAWNS
(With chilli jam)
***

SMOOTH PORK PATÉ
(With apricot & ginger chutney and Melba toast)
***

AVOCADO PEAR
(With Marie Rose sauce and royal Greenland prawns)
***

CAPRESE SALAD
(With vinaigrette dressing)
***

BAKED MUSHROOMS
(Fresh mushrooms baked in garlic butter)
***

CHILLED MELON
(With Parma ham)
***

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

SMOKED SALMON PLATTER
(£5.00 supplement)
(Scottish smoked salmon, served with a salad garnish)
*****

Vegetarian and other specific dietary requirements catered for.
(All prices are inclusive of VAT)

The Brickwall Hotel

Tel: (01424) 870253

Sunday Lunch
SAMPLE MENU
****

3 Course Lunch
£28.50
****

MAIN COURSES

ROAST SIRLOIN OF SCOTTISH BEEF
(Served with Yorkshire pudding and a creamed horseradish sauce)
***

POACHED SCOTTISH SALMON BRETONNE
(With sauteed prawns and sliced mushrooms)
***

ROAST LEG OF ROMNEY MARSH LAMB
(With mint sauce and redcurrant jelly)
***

HOMEMADE STEAK AND KIDNEY PIE
(Topped with puff pastry)
***

ROAST LOIN OF SUSSEX PORK
(Served with apple sauce)
***

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

GRILLED WHOLE RYE BAY PLAICE
(Served with lemon butter)
***

CHAR GRILLED FILLET OF STEAK MAISON GARNI
(Garnished with sautéed onions, tomatoes 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

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