# **PROM HOTEL MENU SELECTION**

Select three from each course whether you're having two or three courses. To help things run more smoothly a pre order would be required.

### **STARTERS**

#### **SOUPS**

50015	
BROCCOLI & STILTON SOUP toasted cheesy herb croutons	£8.50
PLUM TOMATO SOUP cheesy marmite croutons	£8.50
TWO SOUPS tomato & butternut squash soup	£8.50
CHUNKY VEGETABLE SOUP rustic bread	£8.50
CREAMY CHICKEN SOUP pine nut pesto, rustic croutons	£8.50
FISHY	
TRADITIONAL PRAWN COCKTAIL	£11.55
selection of prawns in a marie rose sauce, bread & butter	
TEMPURA KING PRAWNS	£11.00
garnish and chili dip SMOKED SCOTTISH SALMON	£13.50
horseradish cream, granary bread	£13.00
OTHER	
CHICKEN LIVER PATE red onion chutney & hot buttered toast	£10.70
PANKO BREADED BRIE WEDGES	£8.75
waldorf salad, balsamic glaze	20.70
HERITAGE TOMATO SALAD	£8.25
chilli halloumi, basil pesto and balsamic glaze	
FRESH MAPLE GLAZED ASPARAGUS SPEARS	£9.90
WRAPPED IN PARMA HAM	
panko breaded soft poached egg & peppered hollandaise	00.70
SAUTEED CHICKEN LIVERS in butter and pernod with bacon larson on toasted brioche	£9.70

## MAINS

#### **FISH & SHELLFISH**

OVEN BAKED FILLET OF SALMON crushed potatoes, peppered hollandaise, seasonal greens	£20.90
SINGAPORE NOODLES egg noodles tossed with either king prawns or chicken, chilli, carrots, red pepper & spinach with rice wine and soy	£17.60
PAN FRIED SWORDFISH lemon & ginger butter, saute potatoes, roasted mediterranean vegetables	£20.60
BEER BATTERED FILLET OF HADDOCK OR COD hand cut chips, mushy peas, tartare sauce and lemon	£17.55
FILLET OF SEABASS PAPILLOTE cooked in a banana leaf with thai flavours of garlic, ginger, coriander, lemongrass, chilli, spring onions and lime, steamed sprouting broccoli and sticky rice	£20.85
BAKED COD LOIN creamy herb cheese sauce, saute potatoes, fennel & green vegetables	£18.15
GRILLED SKATE WING lemon butter, basil, caper vinaigrette, green beans & lyonaisse potatoes	£21.45
VEGETARIAN	
SPINACH & RICOTTA CANNELLONI pesto crumb, parmesan & rocket salad, pine nuts, balsami	£17.90 c
VEGAN PENANG CURRY sweet potato, tofu, kale, lime and ginger with patna rice	£17.90
WILD MUSHROOM STROGANOFF with paprika, brandy & cream, served with basmati rice & r	£16.20 ocket
SALADS	
BLUE CHEESE WALDORF SALAD endive, apple, walnuts, grapes, honey & mustard dressing	£14.25
BEETROOT AND COUS COUS feta cheese, pine nuts and balsamic glaze	£14.25
CHICKEN CAESAR baby gem, anchovies, parmesan, garlic croutons	£16.80

#### MAINS

#### MEATS & GRILLS

CONFIT LEG OF DUCK sautéed potatoes, braised red cabbage, red wine sauce	£20.10
ROAST NORFOLK CHICKEN BREAST sauté potatoes, garlic greens and grape sauce	£19.00
ROAST BEEF OR TURKEY thyme and garlic crust, yorkshire pudding, herb roast potatoes, carrot and swede mash, cauliflower cheese and greens (Minimum order 10).	£19.75
ROASTED LOIN OF HONEY GLAZED PORK yorkshire pudding, chunky carrots, green vegetables	£18.65
STEAK & ADNAMS ALE PIE with short crust pastry, hand cut chips and peas or creamed potatoes and vegetables	£19.75
GRILLED STEAK FILLET cooked pink, large field mushroom, baby onions, SIRLOIN vine tomato's and hand cut chips	£31.90 £26.95
LOCAL SAUSAGES served with creamed potatoes, greens and onion gravy	£14.25
CONFIT BELLY OF DINGLEY DELL PORK fondant potato, apple puree, seasonal greens, roasted carrot, cider jus	£17.00
SLOW COOKED MINTED LAMB SHANK roasted Mediterranean vegetables, creamed potatoes, provencal sauce	£21.95

# DESSERTS

#### HOT STICKY TOFFEE PUDDING butterscotch sauce, vanilla pod ice cream WARM CHOCOLATE FUDGE CAKE salted caramel sauce, rum soaked raisins, vanilla whipped cream

# APPLE PIE £7.15 sauce anglaise £7.15 COLD 5 SELECTION OF ICE CREAMS £8.50 EATON MESS MERINGUE SUNDAE £8.50 BRITISH LOCAL CHEESE SELECTION £9.85 water biscuits, house chutney £8.80 KNICKERBOCKER GLORY £8.80 fruit ice cream, cream and strawberry sauce £8.80



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