

THORNESCROFT RESTAURANT

SAMPLE MONDAY NIGHT MENU

TWO DINE, WITH WINE MENU, FOR £25

STARTERS

HOMEMADE SOUP OF THE DAY, FRESH BREAD ROLL

CLASSIC PRAWN COCKTAIL, BROWN BREAD & BUTTER

BREADED BLACK PUDDING BALLS, SWEET MUSTARD DRESSING

MAIN COURSES

ROAST TURKEY, SEASONING, BACON ROLL, ROAST POTATOES & GRAVY

BREAST OF CHICKEN, LEEK & TARRAGON SAUCE & DAUPHINOISE POTATOES

GRILLED FILLET OF HADDOCK, LEMON BUTTER & CHIVE SAUCE & CREAMED POTATOES

GRILLED SALMON SUPREME, WATERCRESS HOLLANDAISE & NEW POTATOES £3.50
SUPPLEMENT

HALF ROAST DUCKLING, BLACK CHERRY SAUCE & CREAMED POTATO £5.00 SUPPLEMENT

ALL OF OUR MAIN COURSES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES

SIDE ORDERS £1.50

NEW POTATOES CAULIFLOWER/BROCOLLI CHEESE HAND CUT CHIPS ONION RINGS
MIXED SALAD

STARTER AND MAIN COURSE FOR 2 PEOPLE,
INCLUDING A BOTTLE OF HOUSE WINE
£25.00

WINE SELECTION :-

WHITE :- PAMPAS CHARDONNAY/CHENIN, MENDOZA, ARGENTINA.

THIS HAS A LOVELY BALANCE BETWEEN THE TROPICAL, ROUNDED
CHARDONNAY AND FLORAL CRISPNESS FROM THE CHENIN BLANC GRAPES.

RED :- PAMPAS SHIRAZ/MALBEC, MENDOZA, ARGENTINA.

A FULL, MEATY WINE WITH LOTS OF SPICY PLUM FRUIT AND SOFT TANNINS
PROVIDING THE STRUCTURE. NICE WEIGHT AND GOOD LENGTH IN THIS
PERFECT BLEND OF SHIRAZ AND MALBEC.

ADD A DESSERT FOR £3.00

PLEASE NOTE THIS MENU WILL DIFFER EVERY WEEK, AND THE MENU ABOVE IS A SAMPLE ONLY