

# THORNESCROFT RESTAURANT

## SAMPLE EVENING CELEBRATION MENU

### STARTERS

HOMEMADE SOUP OF THE DAY  
FRESH BREAD ROLL

MELON & GRAPEFRUIT SALAD  
WITH FRESH FRUIT SORBET

CLASSIC PRAWN COCKTAIL  
APPLE & CELERY, BROWN BREAD & BUTTER

FARMHOUSE PÂTÉ  
RED ONION CHUTNEY & TOASTED BRIOCHE

### MAINS

HALF CRISPY DUCKLING  
ORANGE & GRAND MARNIER SAUCE, CREAMED POTATO

SALMON EN CROUTE  
WATERCRESS HOLLANDIAISE & CREAMED POTATOES

CHAR GRILLED SIRLOIN STEAK  
PEPPER SAUCE & HAND CUT CHIPS

PAN FRIED CHICKEN BREAST  
LEEK, TARRAGON & WHITE WINE SAUCE, CRISPY PANCETTA

VEGETABLE LASAGNE  
HAND CUT CHIPS & DRESSED SIDE SALAD (V)

### DESSERTS

BANANA & TOFFEE MERINGUE  
VANILLA ICE CREAM, FRESH CREAM & BUTTERSCOTCH SAUCE

WARM CHOCOLATE BROWNIE  
VANILLA ICE CREAM & CHOCOLATE SAUCE

GLAZED LEMON TART  
RASPBERRY COULIS & CHANTILLY CREAM

SELECTION OF LUXURY ICE CREAMS

**THREE COURSE MEAL £21.95 PER PERSON**

FRESHLY PREPARED FILTER COFFEE, OR TEA, WITH CHOCOLATE MINTS £2.00

PLEASE NOTE THAT ALL OF OUR DISHES ARE COOKED FRESHLY TO ORDER,  
SO PLEASE EXPECT A SMALL DELAY DURING BUSY PERIODS