

THORNESCROFT RESTAURANT

SAMPLE LUNCHTIME CELEBRATION MENU

STARTERS

HOMEMADE SOUP OF THE DAY
FRESH BREAD ROLL

FARMHOUSE PÂTÉ
RED ONION CHUTNEY & TOASTED BRIOCHE

SAUTÉED BUTTON MUSHROOMS
IN STILTON & GARLIC SAUCE

MAINS

CHAR GRILLED GAMMON STEAK
GRILLED PINEAPPLE, TOMATO, FILED MUSHROOM & HAND CUT CHIPS

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

GRILLED FILLET OF SALMON
SMOKED BACON & BARLOTTI BEAN SAUCE & CREAMED POTATO

GOAT'S CHEESE & MEDITERRANEAN VEGETABLE TARTLET
HAND CUT CHIPS & DRESSED SIDE SALAD (V)

DESSERTS

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

TRADITIONAL HOT SPONGE PUDDING
SERVED WITH CUSTARD

VANILLA CRÈME BRÛLÉE

THREE COURSE MEAL £15.00 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