

BRASSERIE MENU

STARTERS AND ALTERNATIVE MAIN COURSES

STARTER SELECTION

To Compliment our Flambé Steak Menu

SOUP OF THE DAY Chefs Homemade Soup of the Day	£3.05
TIGER PRAWNS Coated with Cider Batter, Deep Fried and drizzled with a Sweet Mango Coulis	£8.50
DUCK BREAST Oven Roasted, Fanned and presented with a Plum Compote	£6.50
VENISON SAUSAGE Baked on a bed of Stilton Mash and served with a Rich Red Wine Sauce	£4.75
MUSSELS Shell-less Mussels Sauteed in a Garlic Butter sprinkled with Herbs and Paprika	£7.25
PRAWN WONTON Deep Fried Prawn Wonton presented on a Relish of Mixed Chilli Peppers	£5.25
PRAWNS & ASPARAGUS SPEARS Served on a bed of French Leaves accompanied by a Lemon and Dill Mayonnaise Dressing	£6.50
FETA CHEESE Feta Cheese Salad mixed with sliced Avocado and diced Apple, with an Olive Oil Dressing	£5.25
SMOKED CHICKEN Smoked Chicken and Bacon served with a Dijon Mustard Mayonnaise Dressing, on a bed of Continental Salad	£4.95

ALTERNATIVE MAIN COURSES

All Dishes include Seasonal Potatoes and Vegetables

CHICKEN BREAST Filled with Guinea Fowl, oven baked, served with Port Wine Sauce	£13.50
TURBOT & ASPARAGUS Rolled Fillet of Turbot presented in a Chardonnay Sauce, served with deep-fried Asparagus Spears	£16.50
FLAME ROASTED LAMB FILLET Served with whole Caramelised Shallots, with a Redcurrant and Red Wine Jus	£18.95
FILLET OF BEEF Cooked, Sizzling Wok Style, served with Broccoli Heads and Chinese Blackbean Sauce, presented with Savoury Rice	£18.50
DUCK BREAST Roasted Duck Breast on a bed of shredded Savoy Cabbage and Sweet Cider Potatoes, finished with a Cider Scented Jus	£16.50
FETTUCCINE PESCATORE Panache of Prawns, Scallops and Scampi served with Fettuccine Pasta, drizzled in a Tomato, Tarragon & Chervil Dressing	£14.50

FLAMBÉ STEAK MENU

SEARED STEAKS FLAMED AT YOUR TABLE

PRIME FILLET STEAK 8oz	£15.50
PRIME SIRLOIN Steak 8oz	£14.00
PRIME PORTERHOUSE 12oz	£15.50

INCLUDES YOUR CHOICE OF SAUCES

AU POIVRE Crushed Pepper and Cream Sauce

GARNIE Onions, Mushrooms and Beef Tomato Garnish

MUSHROOM Rich Woodland Mushroom Sauce

MADEIRA Rich Madeira Wine Sauce

FILLET STEAK ROSSINI

Prime Fillet Steak Rossini with Pate and Crouton wrapped in Bacon with a Rich Madeira Sauce £18.00

CHATEAUBRIAND (For Two Persons)

Prime Fillet Steak 16oz With Bernaise Sauce, Onions, Mushrooms and a Tomato Garni £30.00

SURF AND TURF

King Prawns Crevettes with Fillet Steak 6oz £16.50

SIDE DISHES

All Meals include choice of two Standard side dishes or crescent of seasonal vegetables

GARLIC MUSHROOMS	£1.60
GARLIC BREAD	£1.60
HAND CUT FRESH FRENCH FRIES	£1.60
JACKET POTATO with Choice of fillings, Butter, Sour Cream, Cheese	£1.60
DAUPHINOIS POTATOES	£1.60
BATTERED ONION RINGS	£1.60
GREEN LEAF SALAD	£1.60
BROCCOLI HOLLANDAISE	£1.60

EXTRA SIDES

CAESAR SALAD Lettuce, Parmesan, Bacon and Garlic Croutons tossed in a light Garlic Dressing £2.95

FETA CHEESE SALAD Diced Feta Cheese, Diced Tomatoes with Green Olives £2.95

VEGETARIAN MENU

TWO COURSE VEGETARIAN MEAL £16.50

VEGETARIAN STARTER SELECTION

CHEFS SPECIALITY Vegetarian Soup of the Day

FETA CHEESE SALAD Feta Cheese, Apple and Roast Pepper Salad

PASTA WITH TOMATO AND BASIL SAUCE Trio of Pasta served in a Tomato and Basil Sauce topped with Fresh Parmesan Shavings

BREADED BRIE WITH RELISH Breaded Brie Pieces fried and accompanied with a SweetChilli Pepper Relish

FENNEL AND AVOCADO SALAD Diced Fennel and Avocado together with a Continental Salad

VEGETARIAN MAIN COURSE SELECTION

ROASTED VEGETABLES AND WATERCRESS PANCAKES Roasted Vegetables in Watercress Pancakes with a Sweet Pepper Sauce

SAVOURY STUFFED MUSHROOMS Large Mushroom Caps filled with Savoury Rice

QUORN PROVENCEALE Quorn Provenceale on a Nest of Fettucini Pasta

STIR FRY VEGETABLES Stir Fry Julienne of Vegetables with Sweet Pineapple Pieces

CANNELLONI Spinach and Ricotta Cannelloni

SIDE DISHES

PLEASE SEE FLAMBÉ STEAK MENU FOR A SELECTION OF INDIVIDUALLY PRICED SIDE DISHES

DESSERT MENU

SWEETS, CREPES AND FLAMED COFFEES

SWEETS

The Perfect Finish to any Flambé Steak Meal

BAILEYS CRÈME BRÛLÉE WITH A CARAMELISED TOPPING	£2.95
SEASONAL FRESH FRUIT SALAD WITH POURING CREAM	£2.95
PROFITEROLES WITH A DUO OF CHOCOLATE & BUTTERSCOTCH SAUCES	£2.95
BREAD & BUTTER PUDDING WITH APRICOT PIECES AND A LIGHT CUSTARD SAUCE	£2.95
LAYERED FRUITS OF THE FOREST MOUSSE FINISHED WITH AMARETTO BISCUITS	£2.95
CHOCOLATE & CAPUCCINO GATEAUX SERVED WITH CHANTILLY CREAM	£2.95
PLATTER OF CHEESE AND BISCUITS	£2.95

CREPES

Traditional French style crepe dishes

CREPE SUZETTE	£3.50
CREPES SERVED WITH BLACK CHERRIES	£3.50
CREPES SERVED WITH CRÈME BANANA ICE CREAM AND MAPLE SYRUP	£3.50

FLAMED COFFEE

MILL FLAMED COFFEE Specially prepared Coffee with Flamed Brandy and Kahlua Flamed & poured through Cream	£4.95
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CONTRABAND WINE LIST

EXCLUSIVE TO THE BRASSERIE

CHAMPAGNE

CHAMPAGNE CUPERLY BRUT	£18.00
CHAMPAGNE CUPERLY ROSE	£20.00
DUVAL-LEROY BRUT CHAMPAGNE	£25.00

WHITE WINE

HARDYS MILL CELLARS COLOMBARD CHARDONNAY	£10.50
KELLS EDGE COLOMBARD, VERDELHO, CHARDONNAY	£8.50
MAPLE GROVE CHARDONNAY	£12.50

RED WINE

HARDYS MILL CELLARS SHIRAZ CABERNET	£10.50
KELLS EDGE CABERNET, GRENACH, PETIT VERDOT	£8.50

ROSE WINE

HARDYS MILL CELLARS CABERNET GRENACH	£10.50
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