

Sickleholme



Menu 2020

Homemade Soup of the Day

Homemade Chicken Liver Pate served with Melba Toast

Smoked Mackerel Fillet and Horseradish Mayonnaise

Melon Fan with Raspberry Coulis

Yorkshire Pudding with Creamy Onion Sauce and Gravy

Greenland Prawn and Avocado Salad

Goats Cheese Salad with Walnuts and Red Onion Chutney

Salmon Mousse served with Melba toast

Fish pots – Smoked Haddock & Prawns with cheese and breadcrumb topping

Smoked Salmon and Prawns

Roast Loin of Pork with Apple Sauce - £18.50

Roast Leg of Lamb with Mint Sauce - £19.50

Roast Sirloin of Beef and Yorkshire Pudding - £20.50

Roast Gammon glazed with Brown Sugar and Mustard - £17.00

Home made Steak and Ale Pie - £16.00

Salmon fillet with a Prawn and Parsley Sauce or Hollandaise Sauce - £19.50

Duck Breast served with a Black Cherry Sauce - £18.50

Rack of Lamb served with a Shrewsbury Sauce - £20.50

Lamb Shank in Red Wine Sauce and Garlic Mash - £19.50

Chicken and Chorizo in a Tomato and White Wine Sauce - £17.00

Beef Bourguignon - £17.50

Fish Crumble - £ 19.50

Lasagne - ***

Chilli Con Carne - ***

Chicken Curry - ***

All served with seasonal vegetables and potatoes

Choice of Home Made Sweets

Cheese and Biscuits - £2.50 extra

Coffee

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of the catering team. Thank you