



THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

2 Dine & Wine For £25

Available Tuesday - Friday,
& Saturdays at £30

Includes 3 Courses & a Glass of Wine Per Person

Why Not Add A Pre Starter £2.50 each

Ciabatta Bread with Virgin Olive Oil & Aged Balsamic

Garlic & Herb Dough Balls with Sour Cream

Olives with Crispy Ciabatta

Bruschetta with Cherry Tomatoes and Basil Pesto

Starters

Chef's Soup of The Day

With Crusty Roll & Butter

Melon & Pineapple Cocktail

With Stem Ginger & Orange Segments

Deep Fried Breaded Goats Cheese

With Pear Salad and a Vinaigrette Dressing

Homemade Fish Cake

add £1.95 Supp

On a Baby Leaf Salad with Lemon Dressing

Main Courses

Chicken Breast Filled with Sage & Onion Stuffing

With Buttered New Potatoes and Buttered Carrots with a Creamy Mushroom & White Wine Sauce

Grilled Fillet of Plaice

With Roast Potatoes and Mediterranean Vegetables

Gnocchi with a Tomato & Basil Sauce

Topped with Grated Parmesan with Sugar Snaps & Green Beans

Pork Loin Steak with Creamy Whole Grain Mustard Mash

With Broccoli Florets and an Apple and Sage Sauce

add £2.00 Supp

Lamb Chop Trio with Garlic and Rosemary Fondant Potato

With Green Beans with Minted Gravy

add £3.00 Supp

Pan Fried Rump Steak

With Potato Gratin and Sauté Mushrooms & Cherry Tomatoes with Pepper Corn Sauce

add £4.00 Supp

Side Orders £3.00

Hand Cut Garlic & Truffle Oil Chips

Cherry Tomato, Spinach & Parmesan Salad

Seasonal Vegetables & Potatoes

Sweet Potato Fries

Mediterranean Vegetables

Puddings

Steamed Jam Roll

With Piping Hot Custard

Baked Vanilla Cheesecake

With Mango Coulis

Belgian Waffle

With Maple Syrup & Whipped Cream

Lemon Tart

With Raspberry Coulis & Fresh Cream

Selection of Cheese & Biscuits

With Plum Chutney, Celery & Grapes

add £2.50 Supp