

Wine & Dine Summer Menu

In The Wild Boar Restaurant

Served Monday to Saturday 6.00pm - 9.00pm
(3 Courses only Saturday's)

Starters

Chef's Soup of The Day (v)

Ask About Today's Choice

Atlantic Prawn Cocktail

With Marie Rose Sauce

Toasted Goats Cheese (G)

With Baby Leaves & Raspberry & Pomegranate Dressing

Sauté Potatoes and Diced Bacon

With Salad Leaves, Topped with a Poached Egg

Baked Field Mushroom with a Stilton Crust add £1.95 Supplement

Served on Apple, Celery, and Grape salad

Sauté King Prawns add £1.95 Supplement

On a Spinach & Cherry Tomato Salad with Chili & Lime Butter

Main Courses

Roast Topside of Beef Roasted with Black Pepper, Garlic & Thyme (G)

With Home Made Yorkshire Pudding

Pork Loin steak, Pan Seared with Honey & Thyme (G)

With Apple & Cider Jus

Grilled Fillet of Plaice (D)

With Lemon & Dill Sauce

Pan Roasted Chicken Supreme (G)

With a Creamy Garlic and Mushroom Sauce

Mediterranean Vegetables in Tomato Sauce (D,V)

Topped with Pesto, Balsamic Glaze & Parmesan Cheese

21 Day Matured Rump Steak (G,D) add £4.00 Supplement

With Pepper Sauce

Cod Loin with Herb Crust add £2.50 Supplement

With Creamed Leeks

All Meals Are Served With Today's Fresh Vegetables & Potatoes

Puddings

Treacle Sponge (G,D)

With Piping Hot Custard

Belgian Waffle

With Toffee Sauce and Chantilly cream

Crème Brulee (G,D)

With Raspberry Compote & Short Bread

Baked Vanilla Cheesecake (G,D)

With Mango Coulis & Chantilly Cream

Selection of Cheese & Biscuits (G,D) add £2.50 Supplement

With Plum Chutney, Celery & Grapes

2 Courses including a glass of house wine per person £15.50pp

3 Courses including a glass of house wine per person £19pp



THE SITWELL ARMS