

Wine & Dine Winter Menu

Served Wednesday to Saturday 6.00pm - 9.00pm

Starters

Chef's Soup of The Day (v)

Ask About Today's Choice

Atlantic Prawn Cocktail (S,E)

With Marie Rose Sauce

Sauté Potatoes and Diced Bacon (E)

With Salad Leaves, Topped with a Poached Egg

Baked Field Mushroom with a Stilton Crust (G,D) add £1.95 Supplement

Served on Apple, Celery, and Grape salad

With Fresh Tomato Salsa & Aubergine & Garlic Dip

Black Pudding & Pulled Pork Fritter (G,E) add £2.50 Supplement

With a Soft Poached Egg & Balsamic Glaze

Grilled Smoked Haddock & Hollandaise Sauce (D,F,G) add £3.00 Supplement

On a Potato Rosti, Topped with a Soft Poached Egg

Main Courses

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

With Apple & Cider Jus

Grilled Fillet of Plaice (D)

With Lemon & Dill Sauce

Garlic & Thyme Pan Roasted Chicken Supreme (G)

With a Rich Burgundy Wine, Mushroom & Pancetta Sauce

Vegan Mediterranean Vegetables in Tomato Sauce (Vgn)

Topped with Vegan Pesto, Balsamic Glaze

21 Day Matured Steak Served with Chips, Onion Rings Grilled Tomato,

Garden Peas & Pepper Sauce (G,D)

8oz Rump add £4.00 Supplement

6oz Fillet add £7.00 Supplement

Lamb Shank Braised with white Wine, Garlic & Rosemary add £4.00 Supplement

With Savoy cabbage, Broccoli & Broad Beans & Mint Fragranced Jus

Pan Fried Sea Bass Fillets add £6.00 Supplement

With Buttery Chive Mash & Creamed Leeks &

Fillet of Beef Wellington add £12.00 Supplement

with Mushroom, Parma Ham & Spinach Duxelle

With Potato Gratin, Green Panache & Ren Wine Sauce

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

Crème Brulee with Raspberry Compote & Short Bread Biscuit (G,D)

Belgian Waffle with Toffee Sauce & Whipped Cream (G,D)

Pancake with Chocolate Sauce & Vanilla Ice-cream (G,D)

Treacle Sponge & Custard (G,D)

Vegan Chocolate Fudge Cake (Vgn)

includes a glass of house wine per person

2 Courses £17pp

3 Courses £21pp

Make Your Event Special

- Table Confetti
- Flowers
- Place Cards

£1.25 pp

Add Bucks Fizz on Arrival

£2.25pp



THE SITWELL ARMS