

# Wine & Dine Winter Menu 2019

In The Wild Boar Restaurant

Served Tuesday 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

### **Deep Fried Breaded Brie (G)**

With Baby Leaves & Raspberry & Pomegranate Dressing

### **Sauté Potatoes and Diced Bacon**

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 Creamy Tarragon Sauce

### **Grilled Scottish Salmon with Broccoli Florets (D)**

In White Wine Sauce Topped with Cheddar Crumble Crust

### **Pan Roasted Chicken Supreme (G)**

With a Rich Red Wine and Mushroom Sauce

### **Leek and Wild Mushroom Risotto (D,V)**

Topped with Toasted Goat's Cheese

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

With Pepper Sauce

**Parma Wrapped Cod Loin** add £2.50 Supplement

With Sauté Potatoes, Chorizo & Black Olives with Tomato & Basil Sauce

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

---

## Puddings

### **Treacle Sponge (G,D)**

With Piping Hot Custard

### **Belgian Chocolate Mousse**

With a Café Curl 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