



THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

Wine & Dine

In The Wild Boar Restaurant

Served Tuesday to Friday 6.00pm - 9.00pm

Starters

Chef's Soup of The Day (v)

Ask About Today's Choice

Atlantic Prawn Cocktail

With Marie Rose Sauce

Watermelon, Roquette & Feta Cheese Salad (v)

With Red Onion & Balsamic Vinaigrette

Deep Fried Breaded Brie (G)

With Baby Leaves & Raspberry & Pomegranate Dressing

Pan Fried Button Mushrooms in A Creamy Garlic Sauce (G,V)

With Crispy Ciabatta Garlic Toast & Crumbled Hartington Stilton

Sauté King Prawns With Bacon 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 Chop, Pan Seared with Honey & Thyme (G)

With Apple & Cider Jus

Grilled Scottish Salmon with Broccoli Florets (D)

In White Wine Sauce Topped with Cheddar Crumble Crust

Pan Roasted Chicken Supreme (G)

With a Creamy White Wine, Leek & Mushroom Sauce

Red Pepper & Courgette Risotto (D,V)

Topped with Toasted Goat's Cheese

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

With Red Onion Marmalade & Cheddar Cheese
& Red Wine & Mushroom 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

Sticky Toffee Pudding (G,D)

With Piping Hot Custard

Salted Caramel Chocolate Brownie (G,D)

With Caramel Sauce & Vanilla Cream

Crème Brulee (G,D)

With Raspberry Compote & Short Bread

Baked Vanilla Cheesecake (G,D)

With Mango Coulis & Vanilla Cream

Selection of Cheese & Biscuits (G,D)

With Plum Chutney, Celery & Grapes

add £2.50 Supplement

Ask to See Our Separate Coffee Menu

2 Courses including a glass of house wine per person £15pp

3 Courses including a glass of house wine per person £18.50pp