



## 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

**Fan of Melon & Mango Coulis (v)**

With Pineapple, Lime & Chili Salsa

**Chicken Liver Parfait (G)**

With Toasted Sour Dough & Plum & Apple Chutney

**Deep Fried Goats Cheese with A Tarragon Crust (G,V)**

With Baby Leaves & Raspberry Dressing

**Smoked Haddock & Leek Fishcake**

add £1.95 Supplement

On a Baby Leaf Salad with Lemon Dressing

### Main Courses

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

With Home Made Yorkshire Puffing

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

With Apple & Cider Jus

**Grilled Plaice Fillet (D)**

With White Wine, Lemon & Dill Sauce

**Pan Roasted Chicken Supreme (G)**

With a Creamy White Wine, Pancetta & Mushroom Sauce

**Courgette, Leek & Potato Bake (D,V)**

With Cheddar Crumble Crust

**21 Day Matured Rump Steak (G,D)**

add £4.00 Supplement

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

**Pesto Roasted Scottish Salmon**

add £3.00 Supplement

With Ratatouille & Balsamic Reduction

**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 Brullee (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 £14pp

3 Courses including a glass of house wine per person £17pp