



## Lindhurst Rooms

Conference and Banqueting Centre

### MENU SELECTOR

#### STARTERS

Smoked Fish Tartlet with red onion sauce	£5.45
Chilled fan of melon with berry compote & raspberry & port coulis	£3.45
Goat's cheese & pimento brulee	£4.10
Red pepper & mozzarella tartlet	£3.95
Chicken waldorf salad	£3.95

#### SOUPS

Broccoli & stilton	£3.50
Leek, potato & goats cheese	£3.50
Winter vegetables rustic c routons	£3.50
Minestrone with parmesan croute	£3.50

#### FISH COURSE

Delice of salmon hollandaise	£5.45
Smoked trout with cucumber vinaigrette	£5.15
Seafood chilli with a tortilla basket	£4.25

#### MAIN COURSE

Duxelle stuffed pork escalope on black pudding mash with cider sauce	£15.95
Steam roasted lamb rump on crushed new potato's with red wine & redcurrant jus	£16.50
Chicken supreme stuffed with sausage meat breadcrumb, wrapped in smoked bacon	£14.50
Braised rib eye steak on wholegrain mash	£16.50
Whole baby poussin with traditional accompaniment	£16.50
Salmon supreme with prawn, white wine & tarragon sauce	£14.25
Pork Wellington on red onion champ	£15.45
Roast beef sirloin with Yorkshire puddings	£19.50



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#### VEGETARIAN

Sage, onion & cheddar bake

Brie, red onion bread & butter pudding

Mushroom stroganoff with wild rice

Roasted vegetable & shallot tartlet

Tomato & pepper pithivier

All Vegetarian dishes will be charged at the price of the Main Course

#### DESSERT

Raspberry & Amaretto crunch	£4.25
Lemon & Blackberry cheesecake	£4.25
Chocolate & baileys pot	£4.25
Individual strawberry shortcake	£4.25
Blackcurrant panna cotta	£4.25
Red currant crème brulee	£4.25

#### CHEESE COURSE

Stilton & Cheshire with garnish & biscuits	£3.95
Continental cheese with garnish & biscuits	£4.25

#### COFFEE COURSE

Fresh brewed coffee & after dinner mints	£2.15
Fresh brewed coffee & petit fours	£2.65