

The Redcliffe Hotel & Restaurant
Number One Gordon Terrace

10th of January 2010.

Homemade Soup of the Day with Freshly Baked Roll

Ham Hock Terrine, Mustard Dressing with Picalilli

Classic Prawn Cocktail served with Crisp Iceberg and Brown Bread

Leek and Parmesan Risotto, finished with Crème Fraiche

Black Pudding and Goats Cheese, Italian Bread, Oven Dried Tomatoes

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Traditional Roast Topside of Beef, served with all the Trimmings, Yorkshire Pudding,
and Rich Roast Gravy

Lamb Shank , Parsnip Puree, Game Chips, Thyme Jus

Breast of Chicken Wrapped in Parma Ham with Sage, Fondant Potatoes, Glazed
Winter Vegetables, Sage Scented Jus

Fillet of Salmon, Stir Fry Noodles, Pak Choi, Thai Coconut Broth

Celeriac Lasagne Topped with Parmesan Cheese, Peas and Carrots,
Toasted Garlic Bread

Breadcrumbs Fillet of West Coast Haddock or Crisp Golden Scampi
with Sauce Tartare, Citrus and Hand Cut Chips

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Vanilla Custard Tart with Stewed Rhubarb and Ginger, Brandy Snap Basket

Chocolate and Mint Terrine with Amaretti Biscuits

Traditional Cloutie Dumpling with Brandy Custard

Selection of Fine Cheeses with Walnut and Raisin Bread,
Apple and Date Chutney (£2.50 supplement)

Orange, Lemon and Champagne Sorbet with Pistachio Ice Cream

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1 Course £9.95 2 Course £13.95 3 Course £15.95

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