

## ***Redcliffe Hotel – Set Menu - Dinner***

### ***Starters***

*Soup served with a warm Baked Roll (GF/DF on request)*

*Smooth Chicken Liver Parfait, Caramelised Onion Chutney,  
With Toasted Brioche (GF with Oatcakes on request)*

*Wild Mushroom Risotto with Truffle Oil and a Parmesan Crisp (GF)*

*Battered Chicken Fillets served with a Sweet Chilli Mayonnaise*

*Hot Smoked Salmon, Beetroot, Cranberry & Apricot Salad, Horseradish Cream*

*Toast Skagen – Atlantic Prawns Bound in a Lemon and Dill Crème Fraiche*

### ***Main Courses***

*Venison Casserole with Mashed Potato and Roasted Chantenay Carrots (GF)*

*Breast of Chicken stuffed with Haggis, Roasted Root Vegetables, Pepper Cream*

*Sirloin Steak Garni, Battered Onion Rings, Grilled Mushroom & Tomato, Chunky Chips,  
Choose a Sauce- Peppercorn Cream or Garlic Butter or Whisky and Mushroom (GF) +£6*

*Fillet of Fresh West Coast Haddock with House Salad,  
Coleslaw, Garden Peas and Chunky Chips*

*Redcliffe Home Made Beef Steak Burger with Cheddar, Caramelised Onion,  
Tomato Relish and Chunky Chips*

*Herb Crusted Rolled Fillet of Salmon, Crushed Baby Potato Cake,  
Creamed Leek Sauce and Sweet Mini Piquant Peppers (GF)*

*Vegetable Penang Thai Curry with chicken or prawn - served with Basmati Rice,  
Warmed Mini Naan Bread (DF/GF)*

*Squat Lobster Macaroni Cheese served with Garlic Bread  
(Dish available without Lobster)*

*Vegetable Pad Thai Noodles with Chicken or Prawn, Crushed Cashew Nuts (DF/GF)*

### ***Desserts***

*Sticky Toffee pudding with Butterscotch Sauce, Vanilla ice cream*

*Lemon Tart with Raspberry Sorbet*

*Belgian Chocolate and Clementine Torte (GF/DF)*

*Local Cheese Board Selection with Accompaniments*

*Fresh Berries Cocktail with Vanilla Ice Cream (GF)*

***2 Course + Welcome Drink £28.50***

***Add 3<sup>rd</sup> Course £7.50***