

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)*

Trio of Pudding(Black, White and Haggis)with a Warm Tomato Chutney(GF)

Portobello Mushrooms with Poached Eggs and Hollandaise Sauce

Beetroot Falafel on Beetroot Tomato Chutney(Vegan)

Confit Duck with Poached Pear, Walnut & Apple Salad

Tempura King Prawn with a Citrus and Orange Mayo

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

Main Courses

Pork Belly with Black Pudding, Roasted Potatoes, Cider Cream Sauce+£6

Chicken Milanese with Mash Potato Green Beans and Garlic Butter

Lamb Cutlets with Fondant Potato,

Medley of Edamame, Asparagus & Broccoli, Edged with a Rich Roast Jus+£6

Beef and Vegetarian Lasagne served with Garlic Bread

*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 Relishand Chunky Chips*

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

*Chicken or Vegetable Penang Thai Curry - served with Basmati Rice,
Add King Prawns (+£ 3)(DF/GF)*

Vegetable Wellington, Parmentier Potatoes, Roasted Carrots & Parsnips, Rich Port Jus

Macaroni Cheese served with Garlic Bread

Desserts

Sticky Toffee pudding with Butterscotch Sauce, Vanilla ice cream

Apple and Cinamon Crumble with Custard

Belgian Chocolate and Clementine Torte (GF/DF)

Profiteroles with Wippeing Cream and chocolate Sauce

Ice Cream or Sorbet Sundae

2 Course + Welcome Drink £28.50

Add 3rd Course £7.50