

THE CHARDONNAY RESTAURANT

FROM TUESDAY DECEMBER 5TH UNTIL FRIDAY 2ND FEBRUARY 2018

NEW MENU STARTS 6TH FEBRUARY 2018

£16.95 MENU AVAILABLE FOR LUNCH AND DINNER TUESDAY THROUGH TO FRIDAY

INCLUDES SPECIALITY BREAD AND CHEFS CANAPE

HOME MADE SOUP OF THE DAY

GRILLED FLAT MUSHROOM WITH AN ONION JAM RAREBIT

PORK AND APRICOT TERRINE

CRISPY ORIENTAL LAMB SALAD SERVED ON SALAD LEAVES WITH A PLUM DRESSING

MELON AND PRAWN COCKTAIL £4.50 SUPPLEMENT ON THIS DISH

THYME AND MUSTARD GLAZED BACON STEAK WITH WINTER GREENS

GOURMET BEEF BURGER TOPPED WITH CHEESE SERVED IN A TOASTED BUN WITH TOMATO, GHERKIN, LETTUCE AND TRIPLE COOKED CHIPS

BEEF BOURGIGNON SERVED WITH MASHED POTATO

RIB EYE STEAK SERVED WITH GRILLED MUSHROOM AND TOMATO £6.95 SUPPLEMENT

SMOKED HADDOCK RISSOTTO

FILO BAKED FETA CHEESE WITH CREAMED LEEKS, HONEY AND TOASTED SESAME SEEDS

ROAST TURKEY WITH A SUPPLEMENT OF £4.95 (ONLY AVAILABLE DURING DECEMBER) served with roast potatoes, red cabbage, sprouts, bacon roll, chipolata and chestnut stuffing

(THIS DISH NEEDS TO BE PRE-ORDERED IN ADVANCE WITH A DEPOSIT OF £10.00 PER PERSON PAID AT THE TIME OF BOOKING, IN CASE OF CANCELLATION WE REQUIRE 72 HOURS NOTICE)

EACH MAIN COURSE COMES WITH ITS OWN GARNISH SHOULD YOU REQUIRE ADDITIOANL VEGETABLES PLEASE CHOOSE FROM THE A LA CARTE MENU WHICH ARE INDIVIDUALLY PRICED

FLOATING ISLAND SERVED WITH A CARAMEL SHELL AND VANILLA CUSTARD

CHRISTMAS PUDDING WITH BRANDY SAUCE (DECEMBER ONLY)~

HOME MADE TOFFEE ICE CREAM

CHOCOLATE DELICE

OAT AND HONEY APPLE CRUMBLE WITH VANILLA ICE CREAM