

# THE CHARDONNAY RESTAURANT

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FROM TUESDAY 1<sup>ST</sup> AUGUST 2017 UNTIL FRIDAY 29<sup>TH</sup> SEPTEMBER 2017

**NEW MENU STARTS 3<sup>RD</sup> OCTOBER 2017**

AVAILABLE FOR LUNCH AND DINNER TUESDAY TO FRIDAY

INCLUDES SPECIALITY BREAD AND CHEFS CANAPE

(SHOULD YOUR BOOKED TABLE NUMBERS DROP AND THE RESTAURANT IS NOT INFORMED WE WILL CHARGE £3.25 PER PORTION OF BREAD)

**£16.95 MENU**

HOME-MADE SOUP OF THE DAY

POACHED EGG BOURGUIGNON

Lightly poached egg served on a crouton  
with a rich red wine sauce, button mushrooms, baby onions and lardons of bacon

MIXED BEAN SALAD WITH MARINATED HERRING FILLET

CHICKEN AND BLACK PUDDING TERRINE

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PAN FRIED BREADED FISHCAKES WITH MATCHSTCK CHIPS

PAN FRIED CALVES LIVER WITH GRILLED BACON AND ONION GRAVY

Served on mashed potato

MUSHROOM RISSOTTO WITH WHITE TRUFFLE OIL

HARISSA CONFIT DUCK LEG WITH MOROCCAN STYLE ORANGE COUSCOUS AND  
YOGHURT

GOURMET BEEF BURGER

TOPPED WITH CHEESE, SERVED IN A TOASTED BUN WITH TOMATO, GHERKIN AND  
LETTUCE SERVED WITH CHIPS

RIB EYE STEAK SERVED WITH GRILLED MUSHROOMS AND TOMATO

SUPPLEMENT £6.95 ON THIS DISH

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

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FLOATING ISLAND

A pillow of fluffy meringue, fresh egg custard topped with a caramel shell

LEMON POSSETT

HOMEMADE STRAWBERRY SORBET

SUMMER FRUIT PUDDING