

# THE CHARDONNAY RESTAURANT

---

FROM TUESDAY 3<sup>RD</sup> OCTOBER UNTIL FRIDAY 1<sup>ST</sup> DECEMBER 2017

**NEW MENU STARTS 5<sup>TH</sup> DECEMBER 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 £3.65 PER PORTION OF BREAD)

**£16.95 MENU**

HOME-MADE SOUP OF THE DAY

ORIENTAL CRISPY LAMB SALAD

Served on salad leaves with a plum dressing

HOME MADE CHICKEN LIVER PATE

DEEP FRIED BREADED TUNA AND RICOTTA FRITTER

Served with a Kilpatrick mayonnaise

\*\*\*\*\*

PAN FRIED BREAST OF CHICKEN STUFFED WITH FETA CHEESE AND SPINCH

Served with a madeira sauce and fragrant rice

MUSSEL LINGUINE TOSSED WITH GARLIC, TOMATO AND FRESH BASIL

PEA AND MINT RISSOTTO

CHINESE MARINATED PORK CHOP WITH A CUCUMBER AND CHILLI SALAD

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

\*\*\*\*\*

FLOATING ISLAND

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

HOME-MADE BERGAMOT SORBET

AMARETTO PANACOTTA WITH AN AUTUMN BERRY COMPOTE

ALMOND AND ORANGE CAKE