



# SAMPLE MENU DATE NIGHT

## APPETIZER

Mushroom Soup  
Warm Bread Roll (V)

BBQ Pork Ribs  
Marinated in chefs signature BBQ Sauce

Pulled Duck & Pomegranate Salad

Crispy Calamari  
Wasabi & Lime Mayonnaise

## MAIN COURSES

Slow Cooked Lamb Henry  
Roasted Root Vegetables, Creamy Mashed Potato,  
Mint Gravy

Roast Chicken Breast  
Dripping Roasted Potatoes, Creamed Leeks and  
Mushrooms, Carrot Puree

Pan Fried Skrei Cod  
Sauté Tomato and Herb Potatoes, Samphire, Chive  
Butter Sauce

Roasted Butternut Squash and Baby Spinach Gnocchi  
(V)

28 Day Aged Sirloin Steak  
8oz Sirloin, Flat Mushroom, Tomato, Chunky Chips,  
Onion Rings  
\*£7 supplement applies

## DESSERT

Warm Chocolate Fudge Cake  
Salted Caramel Ice Cream

Traditional Malva Pudding  
Butterscotch Sauce, Vanilla Ice Cream

English & Continental Cheese Selection



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