

# La Brasserie

## Dinner Menu

Freshly prepared tomato & basil soup

With herb croutons

Chilled honeydew melon

Forest fruit compote

Red onion & brie tart

On baby leaf salad & balsamic glaze

Smoked mackerel & new potato salad

Bound with a light mayonnaise

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Lamb & mushroom curry

Poppadom & braised long grain rice

Pan fried lambs liver Lyonnaise

With grilled bacon, creamy mash and rich onion gravy

Grilled Scottish salmon fillet

With sun dried tomato salad

Honey, lemon & thyme marinated chicken

On wilted spinach and pan juices

Pork & vegetable stroganoff

With braised long grain rice

Forest mushroom blinis

Baby leaf spinach, melted mozzarella & rich passata sauce

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Toffee and honeycomb cheesecake

Vanilla cheesecake, toffee sauce & crushed honeycomb

Spiced rum panacotta

With pineapple & lime compote

Strawberry shortbread stack

With thick double cream & strawberry coulis

Chocolate orange pot

With fresh raspberries

£10.99 inc of vat

All main courses served with potatoes of the day &  
a selection of vegetables

## Extra Options

Pan fried scallops £6.95

With garlic, white wine and butter

King prawns in the shell £7.95

Cooked in either:

Piri piri style with cayenne pepper, lime juice and paprika  
Garlic & butter with lemon, fresh parsley, garlic & white wine

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Char grilled sirloin steak £9.50 (Main)

With red pepper ketchup & hand cut chips

Grilled fillet of sea bass £7.50 (Main)

Spring onion beurre blanc

Please note the above are charged on top

Of the set dinner menu price

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Fresh Filter Coffee £2.10

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## SIDE DISHES

Freshly cut homemade chips £2.50

French Fried Onion Rings £1.75

Char grilled Garlic Bread £1.95

Mixed Salad £3.50

Mixed salad leaves with tomatoes, cucumber, celery, peppers,  
red onion and egg with balsamic dressing