

Mirabelle Dinner Menu

As of 4th March 2017
(Subject to change on a daily basis)

Firstly

Chicken Liver Pate

Seasonal Leaves, Homemade Fruit Compote, Toasted Ciabatta, Balsamic Syrup

Atlantic Prawn Cocktail

Seasonal Leaves, Apple, Radish, Marierose Sauce, Lemon

Chef's Selected Fruit Sorbet

Served With Fruit Sorbet

Cream of Winter Vegetable Soup

Crispy Croutons

Mainly

Roast Sirloin of Beef

Herbed Yorkshire Pudding, Rich Pan Gravy

Pan Roasted Chicken Breast

Creamy Mash, Chef's Pan Gravy

Grilled Delice of Salmon

Herb Crushed Potato, White Wine Cream Sauce

Chef's Homemade Vegetable Lasagna

Topped With Cheese Sauce

Definitely

Baileys Creme Pot, Shortbread Biscuit

Chef's Black Forest Cake, Black Cherry, Vanilla Cream

Warm Raspberry Clafoutis, Creamy Custard

Fresh Fruit Salad Cheese & Biscuits (D, G) Various Ice Creams (D, G, E)

Supplement Menu

Omelets of your Choice £4.00

Served with Mushroom/Tomato/Spring Onion topped with Grated Cheddar

Pan Fried Sirloin Steak £8.00

Grilled Mushroom & Tomato, Crispy Chunky Chips (Pink Peppercorn Sauce or Blue Stilton Cream Sauce)

Whole Roasted Sea Bass £9.90

Boiled Potatoes, Green Beans with Lemon Butter

8oz Pan Fried Fillet Steak £10.90

Grilled Mushroom & Tomato, Crispy Chunky Chips (Pink Peppercorn Sauce or Blue Stilton Cream Sauce)

3 Course's NON RESIDENT: £28.95 per person inclusive of VAT @ 20%

3 Course's RESIDENT: £22.95 per person inclusive of VAT @ 20%

2 Course's - NON RESIDENT: £24.95 per person inclusive of VAT @ 20%

2 Course's - RESIDENT: £18.95 per person inclusive of VAT @ 20%

These items may/ contain:

E: Eggs; G: Wheat, Wye, Barley, Oats, Spelt or Khorasan; C: Prawns, Crabs, Lobster, Crayfish; F: Fish; P: Peanuts; S: Soybeans; D: Milk inc. Lactose; N: Nuts; CE: Celery inc. Celeriac; M: Mustard; SS: sesame seeds; SD: Sulphur dioxide; L: Lupin; MO: Clams, Mussels, Whelks, Oysters, Snails, Squids;