

Sample Dinner Menu

Appetisers

Melon & Kiwi platter

Juicy honeydew melon topped with kiwi and seeped in port syrup

Farmhouse Pate

Served with crisp salad, a red onion marmalade and Melba toast

Black Pudding Tower

A stack of sliced potato topped black pudding and served with a mild mustard sauce

Soup Course

Chef's Soup of the Day

Offered with a warm roll from the bakery

Or

Orange or Cranberry Juice

Entrees

Traditional Oven Baked Steak Pie

Made from a traditional recipe, finest steak slowly cooked until tender in a short-crust case with a rich gravy

Oven Baked Liver and Onions

Lamb's liver baked with Onions & Mediterranean Flavour and served in a rich gravy

Oven Baked Hake

Oven baked fillets topped with a herb crust and white wine sauce

Mushroom Stroganoff

Mushrooms cooked with garlic, Brandy and cream, served on a bed of Basmati rice

All accompanied with a selection of Chef's seasonal vegetables and potatoes
Please ask your waiter if you require more vegetables

Salad of the Day

Please ask your waiter about today's choice of meats, all served with a crisp salad

Desserts

Fine selection of delicately made sweets from the trolley all freshly prepared by the Clifton Park Hotel's patisserie chefs

Or

Our ice cream sweet of the day

Cherry Sundae

Cheese & Biscuits (Supplement)

£3.95 in place of a Dessert or £7.50 as additional Course
Followed by Freshly Brewed Tea & Coffee in the Lounge