

Desserts

Waffle Fruit Sundae

A combination of waffle pieces, vanilla ice cream and fresh fruit topped with cream, mini marshmallows and a strawberry sauce

Bramley Apple & Kentish Cider Butterscotch Pudding

Moist golden sponge infused with Kentish cider, layered with a tasty Bramley apple filling then finished with a sticky butterscotch sauce and your choice of custard, ice cream or cream

Luscious Lemon Cheesecake

A shortbread biscuit base topped with a zingy lemon filling and lemon sauce then finished with shortbread cubes, lemon sauce and your choice of cream or ice cream

Rich Chocolate Sphere

A dark chocolate sphere filled with a decadent chocolate mousse. Served with a jug of warm caramel sauce to melt your sphere

Cheese & Biscuits

A selection of British and Continental cheese served with an assortment of biscuits and crackers and a real ale chutney

Ice Cream of the Day

Ask your server for today's tempting selection

All dishes may contain trace elements of nut and other hidden ingredients. Allergy advice is available upon request. Please advise us of any allergies to prevent misunderstanding. Fish dishes may contain bones.

Menu to start 5th March 2020.

Summer menu in operation July - September 2020.
Visit www.monmoredogs.co.uk for more information.

Dishes are subject to availability.

Book online - www.monmoredogs.co.uk

Monmore Green Stadium, Sutherland Avenue,
Monmore Green, Wolverhampton WV2 2JJ
Tel: 01902 452648



Menu

Monmore Green

Starters

Soup of the Day

Served with crispy croutons

Prawn Cocktail

Finest Greenland prawns with crisp iceberg lettuce topped with our own seafood sauce. Served with a wedge of lemon and granary bread

Fresh Fruit Cocktail (V)

Fresh seasonal fruits served with a mango sorbet

Breaded Cod Fillet Goujons

Panko breaded cod goujons resting on a bed of iceberg lettuce presented with a wedge of lemon and a tangy lemon mayonnaise dressing

Sticky Chipotle Chicken

Sweet chipotle chilli glazed pieces of chicken served on a bed of mixed salad. Accompanied with homemade coleslaw and a tangy blue cheese dressing

Baked Cheesy Mushrooms

Button mushrooms in a creamy cheese and leek sauce topped with toasted breadcrumbs and served with a slice of toasted baguette

Mains

Parmesan Crusted Chicken

Tender chicken breast baked in a parmesan and herb crust served with a creamy parmesan and garlic sauce. Accompanied with seasonal vegetables and your choice of potato

Slow Roasted Belly Pork

Succulent slow roasted belly pork accompanied with herby mashed potatoes, seasonal vegetables and cider and apple gravy

Lemon & Herb Hake

Tender hake with a lemon and herb crumb coating on a bed of crushed peas and mint, enhanced with a creamy lemon sauce. Served with seasonal vegetables and your choice of potato

Spicy Mexican Style Chicken

A delicious chicken breast fillet coated in Mexican style spices, accompanied with vegetable rice and a side salad then finished with crunchy nachos and topped with salsa, cheese, sour cream and guacamole.

If you would prefer your chicken with less spice just ask for it plain

Sirloin Steak

Prime cut of sirloin steak char-grilled to your preference served with beer battered onion rings, sautéed mushrooms and choice of potato

*Add a steak sauce on the night for £2.00
(Peppercorn, Beef Dripping or Béarnaise)*

Lamb with Redcurrant & Mint

Succulent shoulder of lamb in a redcurrant and mint gravy resting on a bed of bubble and squeak. Accompanied with seasonal vegetables and your choice of potato

Spinach, Ricotta and Parmesan Plait (V)

A savoury pastry filled with spinach, ricotta, parmesan and feta cheese then dusted with sesame seeds. Served with seasonal vegetables and your choice of potato