

THE PADDOCK RESTAURANT

FRIDAY & SATURDAY EVENING
£35 PER PERSON

Allergen information available on request.
All menu items subject to change and availability.
Delays may be expected at busy periods.
We thank you for your understanding and co-operation.

CORAL

STARTERS

Soup of the day

(See waiting staff for details)

Maple Glazed Ham Hock Terrine

Pressed terrine of maple glazed ham hock served with beetroot relish and a mini multi-grain tin loaf

Smoked Mackerel

A fillet of smoked mackerel served with baby gem lettuce, tomato, cucumber and dill salad finished with horseradish

Swedish Meatballs

Swedish style meatballs cooked in a beef infused dill cream sauce, served on toasted Scandinavian rye

Halloumi Fries

Deep fried halloumi served with a fennel salad and tzatziki dip

MAINS

Braised Beef

English feather steak slow cooked with mushrooms and onions in a rich red wine gravy, served with creamy horseradish mashed potatoes.

Sausage and Black Pudding

Three pork and apple sausages served with mustard grain mashed potato, fried black pudding and onion gravy

Baked Salmon

Prime salmon baked in butter and served with dauphinoise potatoes, tender stem broccoli and a fish velouté

Mushroom Bourguignon

Chestnut and Portobello mushrooms cooked with shallots, red wine and chantenay carrots, served with buttered new potatoes

10oz Sirloin Steak

Prime English Sirloin cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, peas or side salad

14oz T-Bone Steak (£3.00 supplement)

Prime English T-Bone cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, peas or side salad.

Peppercorn Sauce £1.50

DESSERTS

Sticky Toffee Pudding

A moist sponge pudding topped with hot toffee sauce, served with custard or vanilla ice cream

Gluten Free Cheesecake

Smooth New York style cheesecake topped with fruit of the forest compote

Cinnamon Waffle

Hot cinnamon waffle served with English butter toffee ice cream and chocolate sauce

Fresh Fruit Platter

A selection of fresh fruit served with a fruit coulis

Cheese and Biscuits

Brie, Cheddar and Stilton served with fruit chutney, celery and grapes

