

PADDOCK MENU



STARTERS

Cream of Broccoli Soup (v)

A smooth blended soup finished with plant-based cream and a gluten free blue cheese crouton

Hoisin Duck

Shredded duck legs mixed with hoi sin, spring onion, chilli & ginger served with baby gem leaves finished with sesame seed dressing

Salt and Pepper Squid

Fried squid pieces served with sweet & sour slaw finished with lemon mayonnaise

Honey Mustard Ham

Pulled ham hock mixed in a hot honey mustard cream sauce served on toasted sough dough

Goats Cheese Salad

A salad of baby gem lettuce, crumble goats cheese, cherry tomatoes and beetroot finished with balsamic dressing

MAINS

Beef Short Rib

Prime short rib cooked slowly in a sauce of onion, mushroom and red wine, served with horseradish mashed potato, tender stem broccoli, carrots and a rich red wine sauce

Lamb Jalfrezi

A classic curry of lamb cooked with tomatoes, peppers served with garlic rice, Bombay potatoes, paratha bread and onion bhajis

Hot Salmon Nicoise

Baked salmon served with a salad of green beans, egg, tomatoes, olives, peppers, anchovies finished with Dijon mustard dressing

Roast Shoulder of Pork

Slices of pork shoulder served with chateaux potatoes, tender stem broccoli, carrots, black pudding and apple stack finished with gravy

Halloumi Burger (V)

Breaded halloumi served in a maize topped bun filled with red onion jam, salsa, crisp lettuce served with chips and coleslaw

10oz English Sirloin Steak

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

18oz T-Bone Steak (£4.50 Supplement)

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

Add peppercorn sauce to your steak for £2.00

DESSERTS

Sticky Toffee Banana Pudding (v)

A banana baked sponge pudding topped with sticky toffee sauce served with custard or ice cream

Chocolste Brownie (v)

Hot chocolate brownie served with red cherry ice cream and hot cherry compote

Eton Mess (v)

Mixed fruit compote, layered between crème Chantilly, méringue and finished with fruit purée

Lemon Sorbet (v)

Mediterranean Lemon Sorbet, refreshingly sharp lemon flavoured sorbet finished with sugar syrup-soaked pineapple and watermelon

Cheese and Biscuits (V)

Brie, cheddar, stilton served with fruit chutney, celery and grapes

TO FINISH

Selection of Tea or Coffee

Please note any additional tea (1 kcal), coffee (41 kcal) or cappuccino (41 kcal) will be charged as follows; Tea - £1.00

Coffee - £1.20