



HARROWDEN HALL

Main Menu

To start

ROLL AND BUTTER INCLUDED WITH 3-COURSE DINNERS **G, B**

Homemade Vine Roast Tomato and Basil Soup with Croutons **G, CEL**

The Club Prawn Cocktail Martini **C, E**

A Warm Broccoli & Stilton Tart with Fine Leaves **M, G, E**

Smooth Brussels Pate with Toasted Multigrain bloomer **G, M, CEL, SULPH**

Mushrooms in a Garlic and Cream Sauce served on a Toasted Ciabatta **M, G**

To Follow

Roast Loin of Pork with Apple Sauce and Sage & Onion Stuffing **SULPH, G**

Roast Sirloin of Beef with Yorkshire Pudding **G, E, M**

Beef Steak, Red Wine and Shallot Pie with Tarragon Pastry **G, SULPH**

Grilled Fillet of Bream with a Creamy Lemon & Dill Sauce **F, SULPH**

Classic Breast of Free-Range Chicken with Diane Sauce **M, SULPH**

French Trim Chicken Breast with a Creamy Sundried Tomato, Basil & Parmesan Sauce **M, SULPH**

Chicken and Mushroom Pie **G, M**

Lux Mushroom Wellington with a Creamy Stilton Sauce **E, M**

GLUTEN FREE & VEGAN OPTION AVAILABLE - PLEASE CONTACT US

ALL SERVED WITH CHEF'S SELECTION OF FRESH POTATO AND SEASONAL VEGETABLE

To Finish

Classic Lemon Meringue Pie with Pouring Cream and Strawberries **G, M, E**

Melting Chocolate Fondant with Very Vanilla Ice Cream and Raspberry Coulis **G, M, E**

Red Berry Eton Mess Martini with Raspberry Sorbet **M, E**

Crème Brûlée with Blueberry and Mini Shortbread Biscuits **G, M, E**

New York Baked Vanilla Cheesecake served with Very Berry Ice Cream **G, M, E**

Homemade Caramel Apple Crumble Tart with Custard **G, M, E**

CHILDREN'S OPTIONS ARE ALSO AVAILABLE - PLEASE ASK US TO FIND OUT MORE

ALL MENU OPTIONS SERVED WITH TEA, COFFEE AND CLUBHOUSE MINTS

2 COURSE

£29.50

3 COURSE

£36.00