

# *Walpole Bay Hotel*

## *Evening Menu*

### *Starters*

***Chefs Homemade Soup of the Day £5.50***

*Please ask waiting staff for today's selection*

***Fresh Fruit Platter £6.50***

*Fan of melon with orange, pineapple, strawberry, kiwi fruit*

*Served with a raspberry coulis*

***Ardennes Liver Pate £6.50***

*Served with a tomato and black olive chutney and melba toast*

***Prawn Cocktail £7.00***

*North Atlantic prawns in a Marie Rose sauce*

*Served on a bed of mixed leaves with lemon and paprika*

***Smoked Salmon with a Pernod Mayonnaise £8.00***

*Slices of Scottish oak smoked salmon seasoned with black pepper and lemon juice*

***Moules Marinere £9.00***

*Steamed mussels in white wine, garlic, shallots and cream served with garlic bread*

***Black Tiger Prawns Flashed in Garlic Butter £9.00***

*Served on a bed of watercress with a garlic mayonnaise dip*

***Chilled Fruit Juices £2.50***

*A choice of orange, apple or cranberry juice*

*All served with a home baked crusty roll*

### *Main Courses*

***Char Grilled Breast of Chicken £12.50***

*Served with a brandy and mushroom sauce*

***Pan Fried Lamb Liver £12.00***

*Served with smoked bacon, creamed potatoes and onion gravy*

***Braised English Lamb Rump £14.50***

*In redcurrant and rosemary*

***Breast of Barbary Duck with Black Cherries £16.50***

*Pan fried breast of duck served with black cherries*

*and a black cherry and bordelaise sauce*

***10oz Sirloin Steak £19.50***

*Pan fried with sautéed mushrooms and served with au Poivre or bordelaise sauce*

### *Allergen Information Available on Request*

**Please be aware that due to production methods all dishes may contain traces of Celery, Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Mollusc, Mustard, Nuts, Sesame, Soya and Sulphur Dioxide.**

# *Walpole Bay Hotel*

## *Evening Menu*

### *Fish Selection*

*Fillet of Local Cod £12.50*

*Wrapped in parma ham with a lemon and dill butter*

*Fillet of Local Plaice Meuniere £13.50*

*Served with lemon and parsley butter*

*Fillet of Scottish Salmon £13.50*

*Lightly cooked skin side up with black pepper and sea salt*

*Served with a warm hollandaise*

*Grilled Fillet of Local Sea Bass £15.50*

*Served on a bed of watercress with fresh parsley butter*

### *Walpole Special*

*Steak and Kidney Pudding £10.50*

*Served with mashed potato, fresh vegetables and gravy*

*Gammon Steak £10.50*

*Served with fresh pineapple, grilled tomato, peas and chips*

*Large Deep Fried Fillet of Local Cod £10.50*

*In a beer batter served with chips, peas and a lemon wedge*

*Homemade Cottage Pie £10.50*

*Lean mince steak topped with mashed potato and grilled cheddar cheese*

*Served with fresh vegetables*

*Homemade Fisherman's Pie £12.50*

*Poached salmon, cod and smoked haddock in a leek and spinach sauce topped with grilled*

*mash potato, Served with fresh vegetables*

*All main courses are cooked to order so please allow up to 30 minutes*

*from ordering to serving*

*Thank You – Chef*

### *Vegetables*

*Main Courses are served with Fresh Vegetables or Side Salad*

*And Potatoes of the day*

### *Desserts and Cheese*

*A Daily Selection of desserts are Available @ £5.50*

*Cheeseboard @ £6.75*

*Freshly Brewed Pure Colombian Filter Coffee £2.50*

*Served with after dinner chocolate selection and a complimentary refill*

*Bon Appetit*

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