Sickleholme



Menu 2016

Homemade Soup of the Day
Home made Chicken Liver Pate served with Melba Toast
Smoked Mackerel Fillet and Horseradish Mayonnaise
Melon Fan with Raspberry Coulis
Yorkshire Pudding with Creamy Onion Sauce and Gravy
Greenland Prawn and Avocado Salad
Goats Cheese Salad with Walnuts and Red Onion Chutney
Salmon Mousse served with Melba toast
Fish pots - Smoked Haddock & Prawns with cheese and breadcrumb topping
Smoked Salmon and Prawns

Roast Loin of Pork with Apple Sauce - £16.90
Roast Leg of Lamb with Mint Sauce - £17.50
Roast Sirloin of Beef and Yorkshire Pudding - £18.50
Roast Gammon glazed with Brown Sugar and Mustard - £16.00
Home made Steak and Ale Pie - £16.00
Salmon fillet with a Prawn and Parsley Sauce or Hollandaise Sauce - £17.50
Duck Breast served with a Black Cherry Sauce - £17.50
Rack of Lamb served with a Shrewsbury Sauce - £18.50
Lamb Shank in Red Wine Sauce and Garlic Mash - £17.50
Chicken and Chorizo in a Tomato and White Wine Sauce - £16.00
Beef Bourguignon - £16.50
Fish Crumble - £ 17.50

Fish Crumble - £ 17.50 Lasagne - *** Chilli Con Carne - *** Chicken Curry - ***

All served with seasonal vegetables and potatoes

Choice of Home Made Sweets

Cheese and Biscuits - £2.50 extra

Coffee

AM AM BUFFET (based on minimum 100 people)



One Course - from £7.50 Two Courses - from £12.50 Three Courses - from £14.50

Please contact **Mrs T Woodhead** (traceywoodhead@lne.co.uk) to order at least two weeks prior to your visit and exact numbers of meals <u>must</u> be confirmed 48 hours in advance.