

STRATHMORE

HOTELS

Nethybridge

Sunday Lunch Menu

Served between 12pm and 2pm

Sunday 29th September 2019

Starters

Soup of the Day (V, GF)

freshly prepared by our Chef

Duo of Melon Platter (V, GF)

watermelon and honey dew melon drizzled with raspberry coulis, served with raspberry sorbet

Prawn Cocktail (GF available)

served on mixed leaves salad finished with Marie rose, accompanied with buttered brown bread

Main Courses

Roast Topside of Balliefurth Beef (GF available)

served with Chefs homemade Yorkshire pudding and red wine jus

Pan Seared Breast of Chicken (GF)

served with seasonal veggies and drizzled with a peppercorn sauce

Grilled Fillet of Scottish Salmon (GF)

served with a lemon Hollandaise sauce

Spinach and Ricotta Tortelloni (V)

bound with a tomato and basil sauce, topped with parmesan cheese

Desserts

White chocolate & raspberry cheesecake

Chantilly cream and fruit coulis

Sticky Toffee Pudding (V)

a warmed date sponge topped with butterscotch sauce, served with Chantilly cream

Duo of Ice Cream

Choose from chocolate, strawberry and vanilla ice cream

(GF – Please ask for no wafer)

TEA OR FRESHLY GROUND BLACK OR WHITE COFFEE £2.35