

TRAINING DAY MENU 2020

Mains

Blue Cheese & Bacon Burger

Crispy smoked bacon & melted stilton cheese served in a brioche roll with sliced tomato, diced leaves & tomato relish & accompanied by chips and a couple of homemade chunky battered onion rings.

Steak & Kidney Pudding

A real traditional English dish! Diced beef, lambs kidneys & a rich gravy in steamed suet pastry. Served with fresh vegetables & a choice of chips, dauphinoise or mashed potato.

Chicken, Ham & Leek

An individual shortcrust pastry pie filled with diced chicken breast, ham & leeks in a creamy white sauce. Served with fresh vegetables, gravy & a choice of chips, dauphinoise or mashed potato.

Salmon, Cod & Tiger Prawn Pie

Layers of salmon, cod & whole tiger prawns in a creamy dill, white wine & lemon sauce, topped with a fluffy mashed potato & grated cheddar. Served with fresh vegetables of the day *(GF (normally) LF upon request)*

Haddock & Chips

A fillet of haddock in tempura batter, served with rustic chips, peas & tartare sauce
(This dish is available GF upon request)

Mushroom & Red Pepper Stroganoff

Whole button mushrooms & chunky red peppers cooked with garlic, onions, brandy, paprika, Dijon mustard & soured cream. Served with rice. *(LF upon request)*

Paglia e Fieno

(Straw & hay in Italian) Asparagus, broccoli & peas with white & verdé (green) tagliatelle tossed in a creamy white wine sauce flavoured with a touch of garlic. Garnished with parmesan shavings.
(GF pasta &/or LF upon request)

(GF - Gluten Free, LF - Lactose Free, Sp - Spicy, V-Vegan)

Desserts

Neapolitan Ice Cream

A scoop each of chocolate, strawberry & vanilla ice cream

Chocolate Brownie

Served with a warm chocolate sauce & vanilla ice cream

Bramley Apple Pie

Served hot with fresh cream or vanilla ice cream

Treacle Sponge

An old favourite. Served hot with custard