

THE
ROUNDABOUT
HOTEL



WEDDING MENU

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STARTERS

CALIFORNIAN SPRING VEGETABLE SOUP

VEGETABLES FINELY CHOPPED IN A VEGETABLE BROTH.

PRAWN COCKTAIL

AN OLD CLASSIC – PRAWNS IN MARIE-ROSE SAUCE SERVED ON A BED OF SALAD WITH BUTTERED BROWN BREAD.

BARBECUED SPARE RIBS

SUCCULENT RIBS IN A BARBECUED SAUCE.

CREAMED MUSHROOMS

BUTTON MUSHROOMS COOKED IN A CREAM SAUCE TOPPED WITH GRILLED CHEESE.

MAINS

SALMON FILLETS

GENTLY GRILLED WITH PARSLEY BUTTER.

CHICKEN CAMEMBERT A LA FRANÇAIS

A CHICKEN BREAST FILLED WITH CAMEMBERT CHEESE AND TOPPED WITH A CREAMY MUSHROOM SAUCE

PORK FILLETS

FILLET OF PORK WRAPPED IN SMOKED BACK BACON CUT INTO TORNADOES THEN GENTLY SIMMERED IN A SAUCE OF WHITE WINE, CREAM, MUSTARD SEEDS AND ENGLISH MUSTARD.

ROAST LAMB

ROASTED WITH ROSEMARY & GARLIC, SLICED & SERVED WITH A MINT GRAVY.

ROAST BEEF

THICK SLICES OF ROASTED BEEF SERVED WITH A RICH GRAVY & A YORKSHIRE PUDDING.

ROAST CHICKEN

THICK SLICES OF CHICKEN SERVED WITH STUFFING & A CHICKEN GRAVY.

VEGETARIAN OPTIONS

VEGETABLE CANNELLONI

FILLED WITH SPINACH AND CHEESE TOPPED WITH A BÉCHAMEL SAUCE.

MUSHROOM & CHESTNUT PARCELS

PUFF PASTRY PARCELS FILLED WITH MUSHROOMS & CHESTNUTS IN A CREAMY SAUCE

DESSERTS

BAILEYS CHEESECAKE

HOMEMADE CHEESECAKE LACED WITH BAILEYS.

BLACK CHERRY MERINGUE

MORRELO CHERRIES IN THICK SYRUP, MERINGUES, ICE CREAM & WHIPPED CREAM.

APPLE AND CHERRY PANCAKE STACK

THREE AMERICAN STYLE PANCAKES INTERLACED WITH CHERRY AND APPLE SAUCE,