

THE ROUNDAABOUT HOTEL



PARTY MENU 1

£22.50 per person

Telephone: 01329 822 542

Email: enquiries@theroundabouthotel.co.uk

STARTERS

SOUPS

SPRING VEGETABLE

Vegetables finely chopped in a vegetable broth.

CHICKEN AND GINGER

Creamy Chicken soup with a subtle taste of ginger.

HOT & COLD STARTERS

CHICKEN LIVER PATE

Home-made Pate served with hot buttered toast.

CREAMED MUSHROOMS

Button Mushrooms cooked in a cream sauce topped with grilled cheese.

MAIN COURSES

FISH DISHES

TROUT

Whole Trout Filled with prawns and topped with almonds, grilled in butter.

BATTERED SCAMPI

Large whole-tail scampi nestling on a bed of lettuce.

COOKED IN A SAUCE

CHICKEN CAMEMBERT

A Chicken breast filled with Camembert cheese, wrapped in ham 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.

MAIN COURSES

GRILLS

GAMMON STEAK

A large gammon steak grilled and topped with either a pineapple or two fried eggs

LAMB CHOPS

Three British lamb chops grilled and served with mint sauce.

ROASTS

ROAST BEEF

Thick slices of roasted beef served with a rich gravy & a Yorkshire pudding.

ROAST CHICKEN

Served with Sage and Onion Stuffing

VEGETARIAN MEALS

VEGETABLE CANNELLONI

Filled with spinach and cheese topped with a béchamel sauce.

CREAMY VEGETABLE KIEV

A mixture of vegetables in a creamy garlic sauce coated in breadcrumbs.

VEGETABLE TIKKA MASALA

A mild tomato based curry cooked tandoori style.

DESSERT MENU

COLD SWEETS

BLACK CHERRY MERINGUE.

Morrello cherries in thick syrup with meringues, ice cream, and whipped cream.

BAILEY'S CHEESECAKE

Homemade cheesecake laced with baileys

CRÈME BRULÉE

An authentic classic French Brulée

ICE CREAM

Vanilla Ice cream topped with Chocolate Sauce.

HOT DESSERTS

BREAD AND BUTTER PUDDING

Home made bread and butter pudding served with fresh Cream,
Custard or Ice Cream.

APPLE AND CHERRY PANCAKE STACK

Three American style pancakes interlaced with cherry and apple sauce,
topped with fresh cream.

If you would like a Cheeseboard as well as a dessert,
there is an extra charge of £4.00

TEA & COFFEE WILL BE SERVED AT NO EXTRA CHARGE.