

THE ROUNDAABOUT HOTEL



PARTY MENU 2

£27.50 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.

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.

STUFFED 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.

SALMON FILLETS

Gently grilled with parsley butter.

BATTERED SCAMPI

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

COOKED IN A SAUCE

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.

DUCK IN ORANGE SAUCE

Breast of duck slowly pan fried, cooked medium rare and covered in an orange sauce.

STEAKHOUSE GRILLS

RIB EYE STEAK

8oz of Rib eye steak grilled and served with any of the sauces below

SIRLOIN STEAK

8oz of sirloin steak grilled and served with any of the sauces below

STEAKS ARE COOKED TO YOUR TASTE AND SERVED ON THEIR OWN OR WITH ONE OF THE FOLLOWING SAUCES

MEXICAN PEPPERED SAUCE (HOT)

AU POIVRE SAUCE (BLACK PEPPER)

CHASSEUR SAUCE (MUSHROOM & TARRAGON SAUCE)

DIANE SAUCE (CREAMY RED WINE SAUCE)

OTHER GRILLS

MIXED GRILL

steak, sausage, bacon, lamb chop, Chicken Breast - All on One plate!

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 LAMB

Roasted with Rosemary & Garlic, sliced and served with a mint gravy.

ROAST BEEF

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

ROAST VENISON

Roasted Venison cooked in a red wine sauce with baby onions.

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.

BAILEYS CHEESECAKE

Homemade cheesecake laced with baileys

CRÈME BRULÉE

An authentic classic French Brulée

ICE CREAM

Vanilla Ice cream topped with Chocolate Sauce.

HOT DESSERTS

CHOCOLATE PUDDING

Hot Chocolate Sponge with a Melted Chocolate Centre

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.

CHEESE BOARD

A Selection of Cheeses accompanied by Savoury Biscuits

IF YOU WOULD LIKE A CHEESE BOARD AS WELL AS A DESSERT

THERE IS AN EXTRA CHARGE OF £2.50

TEA & COFFEE WILL BE SERVED AT NO EXTRA CHARGE.