

# THE ROUNDAABOUT HOTEL



## PARTY MENU

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# STARTERS

## GARLIC BREAD

3 Slices of Garlic Bread. Can also be topped with Melted Cheese.

## SPRING VEGETABLE SOUP

Vegetables finely chopped in a vegetable broth.

## CHICKEN AND GINGER SOUP

Creamy Chicken soup with a subtle taste of ginger.

## 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.

## CREAMY 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.

### FILLET OF SALMON

Gently grilled in butter.

### FISHERMAN'S CATCH

Breaded Scampi, Calamari, Queen Scallops & Fish Goujons

Served with Tartar Sauce & a Wedge of Lemon

## COOKED IN A SAUCE

### CHICKEN CAMEMBERT

A Chicken breast wrapped in Ham filled with Camembert cheese and topped with a creamy Mushroom sauce

### PORK FILLETS

Tenderloin of pork wrapped in smoked back bacon simmered in a Creamy Mustard Sauce

### DUCK IN ORANGE SAUCE

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

# STEAKHOUSE GRILLS

## RIB EYE STEAK (£3 SUPPLEMENT)

10oz 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 (£5 SUPPLEMENT)

8oz Sirloin Steak , Chicken Breast, Lamb Chop, Sausage, Gammon Steak  
and 2 Fried Eggs. 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 TURKEY

Thick slices of turkey served with pigs in blanket, stuffing & a turkey gravy.

## 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 CHICKEN

Served with Sage and Onion Stuffing

# VEGETARIAN MEALS

## VEGETABLE CANNELLONI

Filled with spinach and cheese topped with a béchamel sauce.

## BROCCOLI AND CAULIFLOWER CRUMBLE

Broccoli and Cauliflower cooked in a cheese sauce topped with a Garlic and Herb Crumb.

## MUSHROOM & CHESTNUT TART

A Pastry Tart filled with Mushrooms & Chestnuts in a creamy sauce.

# DESSERT MENU

## 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.

## CHOCOLATE PUDDING

Hot Chocolate Sponge with a Melted Chocolate Centre

## STICKY TOFFEE PUDDING

A Classic sponge cake made with dates covered in a creamy toffee sauce.

Can be served with Cream, Ice Cream or Custard

## BREAD AND BUTTER PUDDING

Home made bread and butter pudding served with fresh Cream,

Custard or Ice Cream.

## CHERRY PANCAKE STACK

Three American style pancakes interlaced with a rich cherry sauce,

topped with fresh cream, ice cream or custard

## 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 £4.00**

**Tea & Coffee will be served at no extra charge.**