



**BREDBURY HALL**  
**HOTEL & COUNTRY CLUB**

**TABLE D'HOTE DINNER MENU**

**STARTERS**

**Chef's Homemade Soup of the Day**

served piping hot with traditional accompaniments

**Creamed wild Mushroom Bruschetta**

finished with Rocket and Truffle Oil

**Chef's Special Starter of the Day**

**Mustard coated Loin of Tuna**

set on a Thai Noodle Salad

**Fanned Seasonal Melon**

presented with Strawberry and Black pepper Compote

**Confit of Pheasant**

presented with Parma Ham and new Potato Salad, with Cranberry dressing

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**MAIN COURSES**

**Chef's Roast of the Day**

served with traditional accompaniments

**Pan-fried Fillet of Seabass**

Tomato and Fennel Risotto, fresh Parmesan and Basil Oil

**Chargrilled Sirloin Steak**

cooked to your liking, served with a roasted Pepper, black Olive and Plum Tomato sauce flavoured with Tarragon

**Chef's Special Main Course of the Day**

**Roast Rack of Welsh Lamb**

seared with Honey and Rosemary, served on a bed of red Onion mash and thickened pan juices

**Leek and Potato Bake**

layers of sliced Potato and Leek, cooked in a creamy sauce, sprinkled with grated Cheese

**Chicken breast slowly cooked in red Wine sauce**

with baby Onions, button Mushrooms and lardoons of Bacon

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**DESSERTS**

**A Selection of Sweets of the Day**

A selection of Dessert Wines and Ports are available

NUT ALLERGY – if you suffer from this please refer to Chef.

£21.00 Residents, £22.50 Non-residents. Minimum cover charges apply. Room service charge £2.50

The Table d'Hote menu changes weekly – This is an example of a previous menu.

All diners are welcome to go into the Country Club on Club nights