



BREDBURY HALL
HOTEL & COUNTRY CLUB

TABLE D'HOTE DINNER MENU

STARTERS

Chef's Homemade Soup of the Day

served piping hot with traditional accompaniments

Thai Salmon and Crab cake

served with a sweet Chilli dressing

Warm Mackerel salad

Mustard Mackerel grilled, sat on a bed of Red Onion and Cherry Tomato compote
finished with Herb Oil and Watercress

Spicy Fruit and Cous Cous Salad

presented with roast Peppers with a Saffron and Chive Oil dressing

Fanned seasonal Melon

presented with Fruit Sorbet and drenched with Fruit Compôte

Strips of smoked Duck, Chicken and Chorizo Sausage

tossed with sliced Red Onions, Chicory Rocket Salad, garnished with Garlic and Herb Crostini

MAIN COURSES

Chef's Roast of the Day

Plump Chicken breast

filled with Cheddar and Broccoli, served with a Sage and Cream sauce

Pan-fried Sirloin Steak

cooked to your liking, served with a Brandy and Peppercorn sauce

Roasted Moroccan style Lamb

with Cardomon Pilaf Rice

Home smoked Scottish Salmon

smoked in Cherrywood chippings, sat on crushed new Potatoes and
served with a Lime Yoghurt and Coriander

Potato Dumplings

fried and served with fresh Pea and Sage Cream

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 Friday and Saturday evenings