

SAN DAL FARM RESTAURANT

SATURDAY EVENING DINNER MENU

£15.95 PER PERSON

DISCO UNTIL 12 MIDNIGHT

ATLANTIC PRAWN AND CRAYFISH COCKTAIL marie rose sauce

ANTIPASTO AND OLIVE PLATTER selection of cured ham, salami milano and cured coppa

HOME MADE CHICKEN LIVER PATE with hot buttered toast

ASPARAGUS SPEARS served with hollandaise sauce and a soft poached egg

MELON FRAPPE with mint and raspberry sambuca

FLORIDA BREADED CRABCAKES on a crisp salad and tangy lime dressing

SWEET AND SOUR PORK stir fry with noodles

PORTABELLA MUSHROOMS oven baked with a rarebit topping

TANDOORI CHICKEN KEBABS crisp salad and raitia dip

LAMBS KIDNEYS AND CHORIZO SAUSAGE TURBIGO cooked in a rich
red wine and onion sauce

CHEFS HOME MADE SOUP OF THE DAY

ROAST CHICKEN BREAST bread sauce and pan gravy

TOPSIDE OF BEEF with Yorkshire pudding

SLICED ROAST LEG OF LAMB with mint jus

BREAST OF TURKEY seasoning, chipolata and cranberry sauce

½ ROAST DUCKLING cherry and brandy sauce

STEAK PIE diced steak in a rich gravy with a puff pastry lid

ROASTED RACK OF LAMB with a chilli crust

FILLET OF SALMON AND BABY SCALLOP EN PAPILOTE oven baked salmon and
scallops with lime

STEAMED WHOLE SEABASS ginger and spring onions

DEEP FRIED HADDOCK in beer batter and chunky chips

RAINBOW TROUT BUTTERFLY samphire grass and lemon butter filling

PAN FRIED 6oz SIRLOIN STEAK on a black pudding round, chestnut mushrooms and port sauce

PAN FRIED 6oz SIRLOIN STEAK AU POIVRE mixed peppercorn, brandy cream and demi glace sauce

GRILLED 8oz SIRLOIN STEAK GARNI (£2.95 ex.)

GRILLED 8oz FILLET STEAK GARNI (£3.95 ex.)

SERVED WITH BUTTON MUSHROOMS, BATTERED ONION RINGS

AND HOME MADE CHIPS

VEGETARIAN CHOICE

BAKED COURGETTES with wild rice and curried puy lentils, served with a garlic and tomato sauce

CREAMY QUORN, LEEK AND PINTO BEAN CRUMBLE

OR REQUEST OUR SEPARATE VEGETARIAN MENU

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES OF THE DAY

SELECTION OF HOME MADE DESSERTS

COFFEE AND AFTER DINNER MINTS (£1.00 EX.)

**FOLLOWING A SERIES OF COMPLAINTS ABOUT THE BEHAVIOUR OF
YOUNG CHILDREN AND THE PRESENCE OF BABIES AT OUR SATURDAY
EVENING DINNER DANCE WE HAVE FELT IT NECESSARY TO
IMPLEMENT A MINIMUM AGE OF TEN YEARS TO ATTEND**

SANDAL FARM RESTAURANT

SATURDAY EVENING CARVING BUFFET MENU

£15.95 PER PERSON

DISCO UNTIL 12 MIDNIGHT

CLASSIC ATLANTIC PRAWN COCKTAIL marie rose sauce

GALIA MELON FAN served with parma ham and orange sauce

AVOCADO PEAR AND CRUMBLER GOATS CHEESE SALAD raspberry vinaigrette

HOME MADE CHICKEN LIVER PATE with hot buttered toast

STEAMED ROPE GROWN MUSSELS with a sauvignon blanc and parsley sauce

ASIAN BITES deep fried vegetable samosas and onion bhajis

crispy salad and raitia dipping sauce

CREAMED GARLIC MUSHROOMS served with toasted sun-dried tomato bread

BEEF AND MOZZORELLA MOUSSAKA

PORK STIR FRY with cider and honey, mixed vegetables, bean sprouts and noodles

CHEFS HOME MADE SOUP OF THE DAY

HOT ROASTS

SLOW ROASTED TOPSIDE OF BEEF Yorkshire pudding

BUTTER BASTED BREAST OF TURKEY chipolata and seasoning

ENGLISH ROAST PORK LOIN with an apricot and sage farce

TUSCAN STYLE LEG OF LAMB rosemary, thyme and streaky bacon

OVEN BAKED SCOTCH SALMON white wine, prawn and parsley sauce

VEGETARIAN CHOICE

BAKED COURGETTES with wild rice and curried puy lentils, served
with a garlic and tomato sauce

CREAMY QUORN, LEEK AND PINTO BEAN CRUMBLE

OR REQUEST OUR SEPARATE VEGETARIAN MENU

FRESH VEGETABLES AND POTATOES OR SALAD IF YOU PREFER

SELECTION OF HOME MADE DESSERTS TO INCLUDE

WHITE CHOCOLATE AND WHISKY BRIOCHE BUTTER PUDDING

STEAMED TOFFEE AND VANILLA SPONGE PUDDING custard sauce

WINTER FRESH FRUIT SALAD

TRIPLE CHOCOLATE, ORANGE TERRINE

HAZELNUT AND PRALINE MERINGUE TOWERS

GATEAU ST. HONORE, crème patissiere

BANANA AND MARSHMALLOW CHEESECAKE fruit coulis

LEMON MERINGUE PIE

HOME MADE APPLE PIE with fresh cream

COFFEE AND AFTER DINNER MINTS (£1.00 EX.)

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TUESDAY TO FRIDAY DINNER/CARVERY DISCO

The above two menus are available Tuesday to Friday evening inclusive at a special price of 14.95 per person to include a disco till midnight.

All children of any age are welcome on these nights.

**DETAILS OF OUR NEW SUMMER CARVERY
MENU AND PRICE TO FOLLOW
TO COMMENCE TUESDAY THE 1ST MAY 2012**