

sanddollar jazz night menu

£39 per person

To Start

HOME MADE CULLEN SKINK

served with crusty bread

CREAMY MUSHROOM GRATIN (V)

with a home made tomato & olive focaccia bread

SMOKED MACKERAL PATE

with Devenick Dairy oatcakes & fruit chutney

Mains

BEEF STROGANOFF

strips of tender beef filet in a cream sauce served with wild rice and topped with crispy potato

PAN ROASTED FILLET OF SEA BASS

in a delicate Red Thai style curry sauce and served with coconut rice

CRISP CAJUN SPICED CHICKEN THIGHS

with sweet potato colcannon & fresh vegetables

STUFFED AUBERGINE (V) (N)

stuffed with mediterranean vegetables, halloumi cheese, pesto and served with cous-cous and a chunky tomato sauce

Desserts

CLASSIC TIRAMISU

traditionally made with ladyfingers sponge drenched in coffee liqueur then layered with mascarpone and finally topped with grated chocolate & cocoa

APPLE STRUDEL

baked apples with sultanas and cinnamon all wrapped in filo pastry. Served with Creme Anglaise

DUO OF SORBETS

with fresh fruit & a raspberry coulis
(choose from Raspberry, Lemon, Orange or Blackcurrant)

CHEESE BOARD

a selection of 4 local cheeses from Devenick Dairy with artisan biscuits, grapes and celery
(£4 supplement applies)

All our food is freshly prepared so a wait of 30 minutes can be expected. Also, we have endeavoured to indicate where food contains nuts (n) and is gluten free (gf) but this cannot be guaranteed. Gratuity is not included and all tips go to the staff.

Food Allergies & Intolerances - please speak to our staff if you want to know about our ingredients .