

the  
*Glendale*  
Restaurant

SAMPLE MENU

*July 2021*

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Restaurant

TO START

**Chef's homemade soup of the day**

*served with an oven fresh roll*

**Traditional prawn cocktail**

*Marie rose sauce and buttered brown bread*

**Duck and orange pate**

*fruit chutney and toasted ciabatta*

**Panko breaded brie**

*served with mango puree*

**Creamy garlic mushrooms**

*on toasted ciabatta*

**Ham hock terrine**

*served with piccalilli and focaccia bread*

*\* Approximate Weight prior to Cooking*

*Inform your server if you have any allergies or dietary requirements*

*All prices include VAT*

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## TO FOLLOW

### **Slow roasted belly pork**

*fondant potato, roasted beetroot and carrots with a cider jus*

### **Pan seared cod loin**

*battered new potatoes, sautéed green beans and radish, with a dill and prawn butter sauce*

### **Chicken breast**

*with potato rosti, honey roasted parsnips, butternut squash puree and a light oyster jus*

### **Slow braised beef**

*creamy mashed potatoes, warm heritage tomato salad with a rich beef sauce*

### **Baked aubergine,**

*filled with thyme roasted butternut squash and chilli, sweet potato croquet, finished with a basil pesto sauce*

## FROM THE GRILL

**\*8oz sirloin steak** (£5 supplement)

**\*8oz rump steak** (£5 supplement)

**\*8oz gammon steak**

*Plain or Cajun chicken breast*

**\*Chef's mixed grill** (£9.95 supplement)

*4oz rump, 4oz gammon steak, pork sausage, chicken breast and black pudding*

*All served with homemade chunky chips, field mushroom and roasted vine cherry tomatoes*

### **Sauces £1.50 each**

*Peppercorn sauce*

*Diane sauce*

*Béarnaise sauce*

*Stilton sauce*

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TO FINISH

**Homemade chocolate fudge brownie**

*served with vanilla ice cream and warm chocolate sauce*

**Tangy lime cheesecake**

*served with a mint syrup and pouring cream*

**Sticky toffee pudding**

*butterscotch sauce served with creamy custard*

**Strawberry tart**

*with Chantilly cream and homemade fruit compote*

**Chef's selection of Yorkshire cheeses**

*served with celery, grapes and biscuits*

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