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# *The Rivendell Hotel*

## *Sample Dinner Menu*

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### *Appetizers*

*Seasonal Melon with Summer Berry Coulis*  
*Mulled Pear with a Cream Cheese Tartlet*  
*Grilled Flat Mushroom topped with Stilton & Ham*  
*Tuna or Chicken Liver Pate with Toast & Seasonal Salad*  
*Tomato & Mozzarella Salad with Basil & Olive Oil*  
*Spicy Potato Wedges with Salsa & Sour Cream*  
*Deep Fried Squid with Tartare Sauce*  
*Egg & Prawn Mayonnaise*  
*Soup of the Day*  
*Seafood Bisque flavoured with Brandy*

### *Main Courses*

*Sirloin Steak grilled with Tomato & Mushrooms (£3.00 Supplement)\**  
*Breast of Chicken served in a Tarragon & White Wine Sauce*  
*Loin Pork Steak in Apricot & Brandy Sauce*  
*Steak & Kidney Pie*  
*Grilled Gammon Steak with Pineapple*  
*Braised Lamb in a Minted Gravy Sauce*  
*Cod Loin Steak baked in a Cheddar Cheese Sauce*  
*Wholetail Scampi deep fried in Breadcrumbs with Tartare Sauce.*  
*Pan fried Rainbow Trout served with Lemon Brown Butter*  
*Chilli Bean Casserole*  
*Warm Goats Cheese Salad with Walnuts & Balsamic Dressing*  
*Potato & Chick Pea Jalfrezi Curry with Rice*  
*Spinach & Ricotta Cheese Cannelloni*

### *Desserts*

*Choux Pastry Profiteroles with Warm Chocolate Sauce*  
*Chocolate Truffle Tart served with Vanilla Ice Cream*  
*Meringue Nest served with Butterscotch Sauce*  
*Summer Pudding & Vanilla Ice Cream*  
*Vanilla Cheesecake*  
*Hot Pudding with Custard Sauce (Ask for today's flavour)*  
*Fresh Fruit Medley in a Light Sugar Syrup with Vanilla Ice Cream*  
*Selection of Ice Creams/Sorbet*  
*Cheeseboard & Savoury Biscuits*

***Dinner price £14.00 per head plus supplements as indicated\****

- *Some of our dishes contain allergenic ingredients please ask us for further information*
  - *Dishes may change at short notice*