

B
BRADLEY
gardens

RESTAURANT NIGHT

Nibbles on arrival

STARTER

Bradley terrine of chicken – *with leeks, herbs & parma ham, pickled walnuts & salad*

‘Roasted’ tomato, basil & red pepper soup – *with warm cheese scones (V)*

Marinated salmon tartare – *with dill, cucumber & caviar*

MAINS

Roasted saddle of late spring lamb – *served simply with gratin potatoes, fine beans & minted jus*

Half grilled lobster – *with garlic & parsley butter, skinny fries & salad*

Risotto – *with tomato, spinach, roasted pine nuts & parmesan (V)*

DESSERT

Bradley trifle – *spring berries, vanilla custard & champagne jelly*

Pistachio cream choux buns – *with hot chocolate sauce*

Award winning artisan cheeses – *Mrs Kirkham’s Lancashire, Northumbrian Reiver, Blagdon*

Blue served with our own walnut & raisin bread

PUDDING WINE

Deakin Estate Moscato – *Victoria Australia*

A light delightful sweet wine from the cool climate of Victoria - £4.50-125ml

Port – *late bottled vintage Ferreira, Portugal*

Full & ripe with flavours of toffee - £4.50-70ml

Coffee & petits fours £3.50

— 3 courses **£29.50** —