



# LATE SUMMER RESTAURANT NIGHT

SATURDAY 10TH SEPTEMBER

## ON ARRIVAL

Bradley's snacks & nibbles

## TO START

Marinated fresh salmon *with dill & mustard mayo & 'tempura' king prawns*

Pea, pear & watercress soup 

Parfait of chicken livers *with toasted brioche & red onion chutney*

## MAIN COURSES

Roast 28 day, dry aged sirloin of beef

*with gratin potatoes, fine French beans, roasted shallots & red wine sauce*

Grilled salmon *with buttered spinach 'Thermidor' sauce, prawns,*

*Morecambe Bay shrimps & new potatoes*

Risotto *of tomato, rocket leaves, pine nuts & Parmesan Reggiano* 

## DESSERTS

Summer pudding *with thick cream*

Warm chocolate fondant with a 'melting middle' *with vanilla mascarpone & raspberries*

Award winning cheeses *Blagdon Blue, Border Riever & Mrs Kirkham's Lancashire*

Coffee & homemade truffles

— £28.50 per person —