

# TRAILFINDERS

## sportsclub

### Fine Dining

	Per person (excl VAT)
<b>STARTERS</b>	
Smoked chicken salad with herb croutons, avocado, cos lettuce with a light honey dressing	£7.50
Chicken liver parfait & red onion chutney with toasted brioche	£7.50
Prawn cocktail with avocado puree	£7.50
Smoked salmon & cream cheese roulade on a bed of mixed leaves with dill & lime dressing	£7.50
Beetroot gravadlax served with blinis & crème fraiche	£7.50
<b>VEGETARIAN</b>	
Melon & citrus fruit cocktail with raspberry coulis	£6.00
Roast pepper, tomato & basil soup	£5.50
Leek & potato soup	£5.50
Beef tomato & mozzarella salad with basil	£6.00
Salad of goats cheese, beetroot, citrus sweet balsamic & basil	£6.00
<b>MAINS</b>	
Roast top side of beef with Yorkshire pudding, roast potatoes, honey roast parsnips and green beans/carrots	£16.50
Roast rump of lamb served with dauphinoise potatoes, spinach, roasted vine tomatoes & rosemary	£18.75
Free range chicken breast wrapped with Parma ham and served with mash, spinach & red pepper	£15.50
Free range chicken breast in a creamy white wine and mushroom sauce, served with sauté potatoes & asparagus	£15.50
Lamb shank with mash & wilted spinach	£18.50
Roast pork stuffed with apricot and mixed herbs, served with dauphinoise potatoes and seasonal vegetables	£16.50
Roast rack of lamb with herb crust & thyme jus, served with potato gratin and French beans	£23.50
Stuffed lamb served with dauphinoise potatoes, green beans and carrots	£18.50
<b>FISH</b>	
Pan fried sea bream fillet served with new potatoes, green beans & sauce vierge	£16.00
Fillet of sea bass with new potatoes, broad beans, asparagus & salsa verde	£18.00
Fillet of salmon in a lemon butter sauce, served with new potatoes & mange tout	£15.50
<b>VEGETARIAN</b>	
Vegetable moussaka with mixed leaf salad	£12.75
Mushroom stroganoff with wild rice & mange tout	£12.75
Roast courgette, spinach, onion & Stilton tart with mixed leaves	£12.75
<b>DESSERTS</b>	
Flourless chocolate cake with clotted cream ice cream	£6.00
Eaton mess – meringue, strawberries, jersey cream & mint with a raspberry coulis	£6.00
Sticky toffee pudding with vanilla pod ice cream	£6.00
Lemon tart with raspberry coulis and clotted cream	£6.00
Bailey's cheesecake with coconut sorbet	£6.00
Apple tarte tatin with vanilla pod ice cream	£6.00
Exotic fruit salad with homemade shortbread	£6.00
<b>SHARING PLATES</b>	
	Per table (excl VAT)
Cheese board – a selection of English and Irish cheese with oatmeal biscuits, chutney, grapes & celery	£25.00
Rustic breads with olive oil and balsamic vinegar	£10.00
Mini tartlets – a selection of canapé tartlets	£30.00

If you require information regarding the presence of allergens in any of our food, please speak with a member of the team who would be happy to provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.