

MIRABELLE DINNER

MARKET MENU 16th August 2020

STARTERS

Tomato & Roasted Pepper Soup

Toasted Croutons

Sliced Serrano Ham

Seasonal Leaves, Olives, Feta & Artichoke,
Ciabatta Toast

Atlantic Prawn Cocktail

Seasonal Leaves, Cherry Tomato, Marie
rose Sauce

Pickled Beetroot Salad

Rocket Leaves, Apple, Sliced Beetroot,
Feta Cheese, Roasted Walnut, Balsamic
Dressing

MAINS

Pan Roasted Corn Fed Chicken Breast

Roast Potato, Seasonal Vegetables, Chef's
Pan Gravy

Slow Roasted Belly of Pork

Roast Potato, Seasonal Vegetables,
Calvados Cream Sauce

Lemon Grilled Cod Supreme

Creamy Mash Potato, Seasonal
Vegetables, Saffron & Dill Veloute

Baked Mediterranean Gnocchi

Potato Gnocchi, Olives, Artichoke & Baby
Spinach, Rustic Tomato Sauce, Melted
Brie

DESSERTS

Warm Chocolate & Almond Frangipane

Apricot Jam, Serve with Vanilla Ice Cream

Layered Lemon Cheesecake

Raspberry Coulis

Cream Filled Profiteroles

Chocolate Sauce, Pistachio

Fresh Fruit Salad | Various Ice Cream
Cheese & Biscuits

SUPPLEMENT MENU

STARTERS

Crispy Salt & Pepper Squid Rings - £4.95

Mixed Leaves, Chillies, Spring Onion,
Citrus Aioli Dip

Tempura Prawns - £4.95

Bloody Mary Aioli

MAINS

Pan Fried Sirloin Steak - £10.65

8oz Pan Fried Fillet Steak - £12.65

Both Steaks served with Grilled Mushroom &
Tomato, Chunky Chips
(Pink Peppercorn Sauce or Blue Stilton Cream Sauce)

Chunky Chips - £4.95

Mixed Salad - £3.95

Food Allergy Notice - If you have allergy or special dietary requirements, please inform your waiter

3 Course's NON RESIDENT: £29.95pp | 3 Course's RESIDENT: £24.95pp

2 Course's NON RESIDENT: £25.95pp | 2 Course's RESIDENT: £20.95pp