

SUMMER MENU

STARTER

- Chicken and ham terrine, Melba toast and sweet balsamic dressing - £5.95
- Crab and smoked salmon roulade with horseradish cream and caviar - £6.50
- Bocconcine mozzarella, vine tomato, olive salad with fresh basil dressing (v) - £5.50
- Chef's Soup of the day with home made crusty bread (v) - £3.95
- Grilled Tiger Prawns with parsley and lemon butter - £6.95

MAIN COURSE

- Rump of lamb with sweet onion tart, broad beans and red wine jus - £15.95
- Scottish Salmon with courgette spaghetti, baby glazed carrots - £14.95
- Grilled Guinea fowl served with fondant potato, wilted spinach and mushroom sauce - £14.50
- Poached fillet of Sea bass, braised fennel, parsley new potato - £15.95
- Cauliflower and pea risotto with parmesan shavings and truffle oil - £11.95
- Char grilled Rib eye steak with field mushroom plum tomato, hand cut chips and béarnaise sauce - £15.95

SIDE DISHES

- Mixed salad with balsamic Dressing - £2.50
- Rocket and Parmesan - £3.00
- French Fries - £2.50
- Wilted butter spinach - £3.00
- Herbed Garlic Bread - £2.50
- Butter French Beans - £3.00
- Potato Wedges - £3.00

DESSERT

- Classic Apricot Tart with vanilla Ice Cream - £4.50
- Chocolate Parfait with chantilly cream - £4.95
- Raspberry crÈme brulee home-made short bread - £4.50
- Selection of British and continental cheese with oat cake - £5.50
- Selection of Ice Cream & Sorbet - £3.50

Petit fours, Coffee/ tea - £3.50



CONTINENTAL

WHERE SERVICE AND STYLE COUNT FOR EVERYTHING

TEL: 0208 572 3131 | WWW.THECONTINENTAL-HOTEL.COM

