



Dinner @ Danielle's



2 Courses £15 / 3 Courses £20

Tuesday 4th March - Saturday 8th March

Starters

Chicken Liver Pâté,
Red Onion Chutney & Toast

Soup of the Day
served with Crusty Bread (v)

Prawn & Honeydew Melon
Salad with Marie Rose Sauce (gf)

Honey Roasted Beetroot
& Feta Cheese Salad (gf), (v)

Black Pudding & Smoked Back Bacon
with Peppercorn Sauce

Creamy Garlic Mushrooms
served on Sourdough Toast (v)

Warm Bread Roll with Butter **£1**

Main Courses

Flattened Pork Medallions, Black Pudding, Peppercorn Sauce, Veg & Roast Potatoes

Slow Braised Beef & Shallots with Red Wine Sauce, Veg & Mash (gf)

Large Spinach & Ricotta Ravioli with Butter, Pine Nuts, Tenderstem & Parmesan (v)

Grilled Sea Bream Fillet with Fishcake, Tarragon Cream Sauce, Veg & Roast Potatoes

Roasted Chicken Breast with Veg & Roast Potatoes *choose your sauce* (gf)

Cheddar, Leek & Bacon Sauce

(Cream, Cheddar Cheese, Bacon & Leek)

Vodka Sauce

(Tomato, Cream, Bacon, Mushrooms, Pesto & Vodka)

Peppercorn Sauce

(Green Peppercorns, Cream, Brandy & Black Pepper)

Desserts

Oven Baked Rice Pudding with Sultanas & Nutmeg (gf), (v)

Warm Belgian Waffle, Vanilla Ice Cream, Butterscotch Sauce & Crushed Walnuts (v)

Fresh Cream Profiteroles with Chocolate Sauce (v)

1 Scoop of Ice Cream or Sorbet (gf), (v)

Or choose a Dessert from the Blackboard for £3 extra

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

**Feel free to mix and match dishes
from the supplement menu for the extra amount shown**

Minimum food spend £15