

# DINNER

## SUNDAY

### Appetisers

#### **Farmhouse Pate**

*A traditional smooth pate, served with a crisp salad, red onion marmalade & melba toast*

#### **Vol au Vents**

*Pieces of diced chicken and bacon coated with Chefs special flavoured cream sauce, served in a puff pastry case*

#### **Melon & Kiwi Platter**

*Juicy honeydew melon topped with kiwi and seeped in port syrup*

### Soup Course

#### **Chef's Soup of the Day**

*Offered with a warm roll from the bakery  
Or*

#### **Orange or Cranberry Juice**

### Entrees

#### **Traditional Roast Silverside of Beef**

*Hand carved slices of tender silverside beef, coated in a roast pan gravy served with a homemade oven baked Yorkshire Pudding. Offered with a horseradish sauce*

#### **Poached Scottish Salmon**

*Fillet of fresh salmon, poached to perfection served in a creamy lobster sauce*

#### **Homemade Cheese & Onion Pie**

*Lancashire's finest cheese and diced onion encased in oven baked short crust pastry served with Chefs succulent cheese sauce*

*All accompanied with a selection of Chef's seasonal vegetables and potatoes.*

*Please ask your waiter if you require more vegetables.*

#### **Salad of the Day**

*Please ask your waiter about today's choice of meats, all served with a crisp salad.*

### Desserts

*Fine selection of delicately made sweets from the trolley all freshly prepared by the Clifton Park Hotel's patisserie chefs.*

*Or*

*Our ice cream sweet of the day*

#### **Lemon Sundae**

*Cheese & Biscuits (Supplement)*

*£3.95 in place of a Dessert*

*£7.50 as an additional Course*

*Followed by Freshly Brewed Tea & Coffee in the Lounge*



**CLIFTON PARK  
HOTEL**

*For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of our restaurant team*