

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



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