



**CENTRE OF BRITAIN HOTEL AND RESTAURANT
HALTWHISTLE**

**TYPICAL DINNER MENU - MENU CHANGES EACH DAY
THREE COURSES £22.50 TWO COURSES £18.50 ONE COURSE £14.50**

Leek and Stilton Soup (V)
Garlic Mushrooms in Cream Sauce
Wild Boar & Chestnut Pate with Lingonberry Conserve
Asparagus and Goatmilk Cheese Salad w/ Balsamic Glaze
Prawn Salad Rose Marie
Home Cured Gravlax with Mustard & Dill Dressing
Sweet Cured Herring on Rye Bread
Melon with exotic fruits drizzled with Port
Deep fried Scampi with sweet Chilli Dip

All served with Home Baked Bread Buns

Sirloin Steak with Stilton Cream Sauce (+£5.00 Supplement)
Sirloin Steak with Garlic Butter (+£5.00 Supplement)
Sirloin Steak with Pepper and Brandy Sauce (+£5.00 Supplement)
Sirloin Steak with Onions Mushrooms and Tomatoes (+£5.00 Supplement)
Roast Lion of Pork w/ Caramelised Onions and Cucumber Salad
Roast Leg of Lamb with a Redcurrant, Rosemary and Redwine Sauce
Roast Duck Breast w/Plum and Ginger Sauce
Chicken Breast and Black Pudding Parcel with a Whisky Sauce
Salmon Steak with a Hollandaise Sauce
Deep Fried Scampi with Tartare Sauce and Sweet Chilli Dip
Roasted Vegetable and Cheese tartlet with Sautéed Mushrooms and Melted Brie

Served with Fresh Vegetables and Potatoes

Tangy lemon Cheesecake
Norwegian Waffle with Cloudberry Conserve and Ice Cream
Danish Fruit and Cream and Sherry Gateau
Coppa del Crème de Menthe
Cassis Sorbet
Stilton and Biscuits w/ a glass of Port

Coffee/Tea with After Dinner Mints £3.50

ALLERGIES & INTOLERANCES

Please ask your server to show you our
ALLERGEN CONTENT CHART