
The Rivendell Hotel

Sample Dinner Menu

Appetizers

Seasonal Melon with Summer Berry Coulis
Mulled Pear with a Cream Cheese Tartlet
Grilled Flat Mushroom topped with Stilton & Ham
Tuna or Chicken Liver Pate with Toast & Seasonal Salad
Tomato & Mozzarella Salad with Basil & Olive Oil
Spicy Potato Wedges with Salsa & Sour Cream
Deep Fried Squid with Tartare Sauce
Egg & Prawn Mayonnaise
Soup of the Day
Seafood Bisque flavoured with Brandy

Main Courses

*Sirloin Steak grilled with Tomato & Mushrooms (£3.00 Supplement)**
Breast of Chicken served in a Tarragon & White Wine Sauce
Loin Pork Steak in Apricot & Brandy Sauce
Steak & Kidney Pie
Grilled Gammon Steak with Pineapple
Braised Lamb in a Minted Gravy Sauce
Cod Loin Steak baked in a Cheddar Cheese Sauce
Wholetail Scampi deep fried in Breadcrumbs with Tartare Sauce.
Pan fried Rainbow Trout served with Lemon Brown Butter
Chilli Bean Casserole
Warm Goats Cheese Salad with Walnuts & Balsamic Dressing
Potato & Chick Pea Jalfrezi Curry with Rice
Spinach & Ricotta Cheese Cannelloni

Desserts

Choux Pastry Profiteroles with Warm Chocolate Sauce
Chocolate Truffle Tart served with Vanilla Ice Cream
Meringue Nest served with Butterscotch Sauce
Summer Pudding & Vanilla Ice Cream
Vanilla Cheesecake
Hot Pudding with Custard Sauce (Ask for today's flavour)
Fresh Fruit Medley in a Light Sugar Syrup with Vanilla Ice Cream
Selection of Ice Creams/Sorbet
Cheeseboard & Savoury Biscuits

Dinner price £14.00 per head plus supplements as indicated*

- *Some of our dishes contain allergenic ingredients please ask us for further information*
 - *Dishes may change at short notice*