

EVENING MEAL MENU



Elliots

at the Hirsell Golf Club

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Cream of Tomato & Red Pepper Soup served with a warm crusty roll (GF)
(V)

Traditional Prawn Cocktail (GF)

Oven Baked Brie served on a bed of salad with a Port & Redcurrant
Reduction (V)

Chicken Liver Pate served with a Plum & Apple Chutney & Oatcakes (GF)

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Roast Sirloin of Beef served with all the Trimmings

Pan Fried Seabass Fillet served with Sautéed Potatoes & a Spinach & Prawn
Buerre Blanc (GF)

Mushroom, Brie & Cranberry Wellington (V)

Supreme of Chicken served with Fondant Potato & a Creamy Peppercorn
Sauce (GF)

All main meals are served with seasonal vegetables

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White Chocolate & Raspberry Roulade (GF)

Trio of Ice Cream's served in a Brandy Snap Basket & Fruit Coulis

Crème Brulee served with Homemade Shortbread

Irish Cream Cheesecake