



Set Menu

For Parties of 15 or over

Starters

Fan of Melon

Ripe honeydew watermelon served with a mango & raspberry coulis

Smoked Salmon & Prawn Cocktail (£1.50 supplement)

A timbale of oak smoked salmon with plump prawns bound in our own rich maitre rose sauce & salad leaves

Chefs' Pate

Chefs own smooth homemade chicken liver pate scented with Cognac, with crisp crostini & cumberland sauce

Soup of the Evening

Freshly prepared soup, served with home baked bread

Potato Skins

Crispy fried potato skins, served with a garlic dip

Main Course

Fillet of Chicken

Tender roasted chicken accompanied by a Bacon & Mushroom Sauce

Blackened Cajun Chicken

Breast of chicken coupled with a Cajun sauce & a sour cream

Irish Salmon Fillet

Pan seared salmon fillet with creamy chive & parsley sauce topped with curried crispy parsnips

Lissara Roast Duck

Lissara duck breast served with a rich plum & ginger sauce

Tower Steak (£3.00 supplement)

Steak pieces topped with crispy onions

Bronte Sirloin Steak (£3.00 supplement)

16oz uncooked Sirloin steak cooked to your liking

The Bronte Steak House Special (£4.00 supplement)

Sirloin Steak stuffed with a duxelle of shallots & mushrooms, served with a rich Grand Marnier sauce

Vegetable Pasta

Fresh pasta & vegetables in a creamy tomato sauce with parmesan & garlic bread

All served with a selection of Fresh Vegetables & Potatoes

Sweets

Bronte's Pavlova

Selection of Glastry Farm Ice Creams

Bronte's Homemade Brownie

Peach & Pineapple Crème Brulee

Cheesecake of the Evening

Tea or Coffee & Mints

£24.95 per person