

THE  
**BRONTE**  
STEAK HOUSE

**Christmas 2010  
Set Menu**

**Starters**

**Fan of Melon**

Ripe honeydew melon 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 mairé rose sauce & salad leaves

**Duck Spring Rolls**

Homemade duck spring rolls served with hoi sin sauce & a mixed leaf salad

**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**

**Roast Turkey & Ham**

Traditional turkey with stuffing, honey roast gammon & cranberry sauce

**Fillet of Chicken**

Tender roasted chicken accompanied by a Bacon & Mushroom Sauce

**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

**Finnebrogue Venison Casserole**

Finnebrogue venison & seasonal vegetables in a red wine gravy

**Bronte Fillet Steak (£3.00 supplement)**

8oz uncooked fillet steak cooked to your liking

**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 Sticky Toffee Pudding

Bronte's Crème Brulee

Cheesecake of the Evening

Bronte's Christmas pudding with a hot brandy anglaise

**Tea or Coffee & Mints**

**£24.95 per person**

**For parties of 8 & over & must be pre ordered 2 days before**