

The Bronte Steakhouse

Set Menu

- 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 maire 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 pea & basil puree, red pepper
oil & curried crispy parsnips

Silver Hill Roast Duck

Silver Hill half roast duck 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