

THE BRONTE STEAK HOUSE

Sunday Lunch Menu

- Starters -

Fan of Melon

Ripe honeydew watermelon served with 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

Egg Mayonnaise

Bronte's own Egg Mayonnaise served with home baked wheaten bread

Soup of the Day

Freshly prepared soup, served with home baked bread

Potato Skins

Crispy fried potato skins, served with a garlic dip

Chilled Fruit Juice

Choice of chilled tomato, pineapple or orange juice

- Main Course -

Fillet of Chicken

Tender roasted chicken accompanied by your choice of sauce

Fillet of Stuffed Chicken

Tender stuffed chicken served with gravy

Irish Salmon Fillet

Pan seared salmon fillet with pea & basil puree, red pepper oil & curried parsnips

Silver Hill Roast Duck

Silver Hill half roast duck accompanied by a rich plum & ginger sauce

Bronte Sirloin Steak (£2 Supplement)

12oz Prime Sirloin Steak cooked to your liking

Bronte Roast of the Day

Roast of the Day served with gravy

Roast Sirloin of Beef

Roast Sirloin of Prime Beef served with a Yorkshire pudding & gravy

Chefs' Vegetarian Dish of the Day

All served with a selection of Seasonal Vegetables & Potatoes

- Sweets -

Selection of Sweets

Tea or Coffee & Mints

£16.95 per person

Bronte Steak House Gift Vouchers are available on request

Please let us know if you have any special dietary requests