



THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

Party Menu C

In The Wild Boar Restaurant

Chef's Homemade Soup of The Day

Served with a Crusty Roll & Butter

Bantry Bay Mussels

Cooked with White Wine, Cream & Saffron

Creamy Garlic Mushroom Filled Pancakes

with Oak Aged Balsamic Vinegar

Wild Boar, Chicken Liver & Ham Hock Terrine

with Crusty Baguette & Cumberland Sauce

Sirloin Steak Topped with Spicy Sauté Onions & Peppers & Mozzarella Cheese

Served with a Rich Beef Gravy

Pork Fillet & Mixed Vegetable Roulade

With Red Wine & Mushroom Sauce

Red Currant Glazed Shoulder of Lamb

Slow Roasted & Served with a Rosemary Scented Jus

Plaice Fillets Stuffed with a Scallop & Prawn Mousse

with a White Wine & Parsley Sauce

Courgette, Mushroom, Tomato & Leek Risotto,

fragranced with Garlic & Saffron(v)

All Main Courses include Chef's Choice of Seasonal Vegetables & Potatoes

Warm Chocolate Fondue Served with Strawberries & Shortbread Fingers

Tuille Basket Filled with Strawberries & Vanilla Ice Cream

Roast Plum, Apple & Cashew Nut Crumble with Custard

Selection of Cheese & Biscuits

Freshly Filtered Coffee with Handmade Chocolate Mints

£20.95