



THE HILLTOP

SAMPLE FRIDAY AND SATURDAY EVENING MENU

Set Dinner Menu £42.50

STARTERS

- Prawn and Crayfish Cocktail, Brown Bread -
- Duck and Orange Pate, Toasted Bread, Tomato Chutney-
- Smoked Salmon, Shallot, Capers Tomato, Herb Dressing-
- Stilton, Apple, Grape and Candied Walnut Salad, Honey and Mustard Dressing -
- Tomato and Roasted Red Pepper Soup, Herb Croutons -

-Mixed Starter for one-

Prawn Cocktail, Egg Mayonnaise, Baked Brie, Potato Wedges, Garlic Bread

MAIN COURSE

- Pan-fried Chicken, Tarragon Sauce, Sauteed Leeks, Sautéed Potatoes, Crisp Pancetta -
- Pan-fried Seabream, Cherry Tomato & Black Olive Salsa,
Wilted Greens, Herb Crushed New Potatoes -
- Slow cooked Blade of Beef, Bacon, Shallot, and Thyme Gravy, Creamed Potato -
- Gressingham Duck Breast, Blackberry and Orange Sauce, Sauteed Potatoes-
- Pork Belly, Creamed Potato, Cider, Grain Mustard Sauce, Crispy Sage-
- Leek, Mushroom and Squash Wellington, Parmentier Potatoes, Red Wine Sauce - (v)

-seasonal vegetables-

DESSERT

- Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream -
- Vanilla Crème Brûlée, Candied Orange -
- Warm Chocolate Brownies, Vanilla Ice Cream -
- Lemon Tart, Berry Compote -
- Meringue with Fruits -
- Local Ice Creams – Sorbet –

COFFEE/TEA FROM £3.25

All dishes are prepared in a working kitchen where nuts, gluten and other allergens are present.

Please let staff know of any dietary requirements.

A discretionary service charge of 10% will be added to your bill and split between the team. All prices are inclusive of V.A.T

MENU AVAILABLE FOR TABLES OF 12 OF LESS

www.the-hilltop.co.uk