

RESIDENTS MENU

3 Courses

TO START

SEASONAL SOUP served with freshly baked Scarpello bread

CHICKEN LIVER PATE on toasted Scarpello's sourdough & spiced apple chutney

CAJUN CHICKEN CAESAR SALAD: Cajun chicken, baby gem lettuce, shallots, garlic & herb croutons, Caesar dressing & shaved parmesan

CRAB MAYONNAISE with avocado, cucumber, capers, tarragon & baby gem with toasted Scarpello's sourdough bread

MAIN COURSE

PAN-FRIED CHICKEN SUPREME with asparagus, fricassee of wild mushrooms, peas, truffle oil & tarragon

SLOW BRAISED BEEF RAGU, tri colour fusilli pasta served with aged parmesan & garlic ciabatta

8oz STEAK BURGER, smoked cheddar cheese, crisp streaky bacon, onion ring, baby gem, tomato, rocket, buttermilk bap & salsa.

CHAR-GRILLED 10oz SIRLOIN STEAK, Roasted Cherry Tomato, Watercress, Peppercorn Sauce (£4 Supplement)

PAN-FRIED GREENCASTLE HAKE, served with parsnip puree, roasted shallots, baby potatoes & korma mayo

MEXICAN SHAKSHUKA spicy mixed bean & vegetable stew with mashed avocado, poached egg, sour cream & Nordic flat bread

ALL MAIN COURSE SERVED WITH A CHOICE OF: Chunky Chips, Garlic Potatoes, Buttery Mash, Champ, Vegetables of The Day, Tossed Salad, Caesar Salad

TO FINISH

BROWNIE

Homemade Jaffa cake brownie with blood orange syrup & vanilla ice cream

TRIFLE

Layers of vanilla sponge, fresh raspberries, chocolate, raspberry jelly & custard with fresh cream

CREME BRULEE AU CITRON

Caramelised lemon infused vanilla custard with berry compote & buttered shortbread

BLACK FOREST GATEAUX

Chocolate & kirsch sponge layered with cream & rich cherry pie filling, topped with chocolate shards



Tel +44 28 7127 9111 Email caterinas@davincishotel.com

www.davincishotel.com

