

Lunch Menu

Starters

Soup of the Day (v) Served with Bread & Butter	£5.75
Prawn Cocktail Served with a Marie Rose Sauce on Iceberg	£6.50
Homemade Pate Served with Toast	£6.75
Smoked Salmon & Avocado With Vinaigrette and Balsamic Dressing	£7.95
Tiger Prawns and Scallops With Garlic Butter, Chili and Tomato Sauce	£9.50
Chicken Yakitori Served with Soya Based Sweet Chili Sauce	£7.75
Sautéed Mushrooms On Garlic Bread	£6.50
Parma Ham & Melon A Selection of Melon with Italian Prosciutto	£6.50
Goats Cheese in Filo Pastry Served with Sundried Tomatoes And Green Salad	£6.50

FOOD ALLERGIES & INTOLERANCES

Please make us Aware if You Have ANY Food Allergy or Intolerance

Our Meat, Fish & Vegetables are Sourced Daily from Local Businesses, so if you would like any Dish Prepared Differently, Please Let A Member of Staff Know

Grill's


Café De Paris Strips of Sirloin Steak in an Herb and Garlic Butter Sauce	£17.95
Grilled Sirloin Steak - 8oz Served with Grilled Tomato, Mushrooms	£19.75
Fillet Steak – 8oz Served with Grilled Tomato, Mushrooms	£22.00
Fillet Steak – 12oz Served with Grilled Tomato, Mushrooms	£28.00
Porterhouse – 12oz Served with Grilled Tomato and Mushrooms	£22.75
Pan Fried Calves Liver Served with Crispy Bacon and Onion Gravy	£22.00
Tournedo “Rossini” Fillet Steak Served on a Crouton with a Port & Madeira Sauce Topped with Pate	£22.00
Beef Wellington Fillet Steak with Pate & Duxelle Wrapped In a Puff Pastry and Baked in the Oven	£22.00


All Served with French Fries and Green Salad

Sides - £3.50

Gourmet Chips
Mixed or Green Salad
Crispy Courgettes
Spinach
Onion Rings
Garlic Bread
Garlic Bread with Mozzarella
Peppercorn Sauce (£2.50)

A 10% Discretionary Service Charge Will Be Added To Your Bill

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 www.bluecheck.co.uk

Christmas Set Menu

Soup of the Day (v)
Sautéed Mushrooms on Garlic Bread (v)
Goats Cheese in Filo Pastry (v)
Homemade Pate & Toast
Prawn Cocktail
Melon & Parma Ham

Roast Turkey

(Served with All the Trimmings)

Chicken Marsala

(Sautéed with Mushrooms Marsala & Cream)

Confit of Duck

(Served with an Orange Sauce)

Roast Lamb

(With a Mint Gravy)

Cajun Salmon

(With Tomato Salsa)

Cod Florentine

(Spinach & Cream Sauce with Mash Pots)

Penne Pesto (v)

(With Green Pesto, Spinach, Peppers & Hint of Cream)

Mushroom Stroganoff (v)

(With Rice)

Butternut Squash

Chickpea & Spinach Curry (vg)

(With Rice)

Seabass (Extra £6.00)

(Grilled with Olive Oil and Lemon)

Christmas Pudding & Custard

Crème Brûlée

Baked New York Cheesecake

Salted Carmel Profiteroles

2 Course £15 + 10% Service

3 Course £20 + 10% Service