

£25.00 per person

To include starter, main course and dessert

Please note that some of our dishes may contain nuts/shellfish and all menu items are subject to availability and change

Starters

Soup of the day (V)

Please ask your waiting staff for details

Devilled blanch bait

Quick fried white bait dusted with cayenne pepper, served with lemon mayonnaise.

Smoked chicken and Parma ham salad

Air dried Italian ham and oak smoked chicken breast, served with mixed salad leaves, croutons and garlic dressing.

Crab and prawn timbale

Crab and north Atlantic prawns mixed with mayonnaise and served with tomato and grain mustard chutney.

Loaded potato skins

Scooped potato skins topped with bacon, cheese and sour cream.

Pea, mint and ham tart

Sweet peas and honey roasted ham set in a short crust pastry case, served with mixed salad leaves.

Baked tortellini (V)

Spinach and ricotta tortellini baked in tomato and topped with a creamy cheese sauce.

Main Courses

All main courses served with vegetables of the day

Chicken and red wine

On the bone chicken cooked in red wine, baby onion and button mushrooms, served with creamy mash potato.

Beef jalfrezi

Classic Indian curry served with cardamom rice, tomato and red onion salad and garlic Nan bread.

Grilled Salmon

Fresh Scottish salmon served with sautéed spinach, caper cream sauce and new potatoes.

Chef's dish of the day

(Please ask your waiting staff for details)

Stuffed pepper (V)

Bell peppers stuffed with mozzarella and basil, served with new potatoes.

Deep fried scampi

Whole scampi coated in fine bread crumbs, fried until golden and served with chips, peas and tartare sauce.

Braised lamb shank

English lamb slowly cooked in garlic and rosemary, served with creamy mash potato.

Veal escalope

A rich veal escalope served with jacket potato and a Madeira sauce.

8oz sirloin steak

100% fresh English steak cooked to your liking, served with chips or jacket potato, peas or side salad (£3.00 supplement)

8oz rib eye steak

100% fresh English steak cooked to your liking, served with chips or jacket potato, peas or side salad (£4.00 supplement)

12oz T bone steak

100% fresh English steak cooked to your liking, served with chips or jacket potato, peas or side salad (£5.00 supplement)

Desserts

Treacle sponge pudding

Moist light sponge and sweet sticky treacle served with custard or ice cream.

Lime and ginger cheese cake

Sharp lime and fiery ginger combined with a smooth cheese cake filling, served with cream or ice cream.

Caramel apple pie

A sweet short crust pastry case filled with layers of custard apples, topped with caramel crumble and served with custard or cream.

Rockslide brownie

A light brownie topped with chopped pecans and milk chocolate ganache, served with cream or ice cream.

Mixed ice cream

A choice of vanilla, chocolate or strawberry.

Fresh fruit salad

A combination of apple, pear, pineapple, orange and plum.

Cheese and biscuits

A selection of Cheddar, Brie and Stilton served with grapes, celery and fruit chutney.

To Finish

Tea, Coffee or Cappuccino



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The Chase Restaurant Saturday A la carte menu