# Ellesmere Sports Club 0161 790 2376

#### STARTERS

Selection of soups

3.25 pp

Moroccan cous cous salad

£3.50 pp

Classic Caesar salad

£3.50 pp

Oriental noodle salad

£3.95 pp

Roasted new potato & smoked salmon salad

£4.50 pp

Smoked haddock fish cakes, herb & watercress salad & tarragon and caper mayonnaise

£5.50 pp

Asparagus, pea & glazed goats cheese salad

£6.50 pp

Tomato & red onion salad

£3.50 pp

Pressed ham hock & parsley terrine with homemade

piccalilli

£5.95 pp

Confit tomato & mozzarella salad

£3.95 pp

Prawn, apple & celeriac salad

£4.95 pp

Baked butternut squash & Lancashire cheese tart

£4.95 pp

Potted brown shrimp, picked cucumber & dill with a

wholemeal croute

£5.95 pp

A fan of sweet melon with a chilled berry composte

£4.25 pp

#### **FISH MAIN COURSE**

Roast fillet of salmon with a red onion beurre blanc

sauce

12.95 pp

Brioche crusted roast fillet of salmon with grain

mustard creamed leaks

£13.95 pp

Pan-fried lemon sole fillets, warm potato & samphire

salad, caper butter sauce

£15.95 pp

Pan-fried loin of monkfish wrapped in prosutto with

soy stir-fried vegetables

£16.95 pp

Pan-fried fillet of sea bass with a brown shrimp &

tomato beurre noisette

£14.95 pp

### **VEGETARIAN MAIN COURSE**

Wild mushroom & tarragon risotto finished with shaved parmesan

£9;95 pp

Roasted beef tomato stuffed with a spiced vegetable

cous cous red pepper sauce

£8.95 pp

Slow baked vegetable crumble

£7.95 pp

A tian of roasted vegetables & mozzarella

£8.95 pp

Stuffed baked aubergine

8.95 pp

### **ROAST DINNER MAIN COURSE**

Roast supreme of chicken

£12.95 pp

Roast breast of turkey

£13.95 pp

Roast loin of pork

£14.95 pp

Roast leg of lamb

£17.95 pp

Roast sirloin of beef

£`18.95 pp

All served with roast & new potatoes a fricassee of seasonal vegetables, roast gravy & Yorkshire pudding

## MEAT MAIN COURSE

Chargrilled chicken breast, white wine & wild mushroom cream

£12.95 pp

Roasted loin pork chop with a caramelized stuffed apple & roast cider gravy

£13.95 pp

Cous cous crusted rump of lamb with a rosemary &

redcurrant jus

£16.95 pp

Pan fired breast of duck with a wild berry jus

£17.95 pp

Fillet of beef Rossini (fillet of beef topped with pate sat on a croute with a maderia jus)

£18.95

Please let us know if you have any dietary requirements or allergies