

THE CHILTERN RESTAURANT AT THE ROUNDABOUT HOTEL

STARTERS AND LIGHT BITES

Chef's Soup of the Day - £5.50

Served with crispy croutons and a crusty roll

Pork Satay - £5.95

Marinated strips of pork fillet grilled on bamboo skewers with a peanut sauce & set on salad leaves

Baked Stuffed Mushroom - £5.95

Portabello mushroom with blue cheese, toasted hazelnuts and herbs set on tossed rocket and watercress

Smoked Mackerel Paté - £5.95

Smooth quenelles of paté served with toast and a horseradish dressing

Fan of Melon - £5.50

Fan of seasonal melon served with a strawberry salsa

Coarse Liver Terrine - £6.55

Coarse chicken liver and pork terrine wrapped in bacon & served with red onion relish & toast

Herb Baked Scallops - £7.95

Scallops served in a half shell with a garlic herb crust

Nest of Smoked Salmon - £10.25

Filled with Atlantic prawns marie rose, garnished with salad leaves and a light grain mustard dressing

SALADS

(available as a starter or main course)

Chicken Caesar Salad - £6.95 / £11.95

Classic Caesar salad with pan fried strips of lightly spiced chicken breast

Smoked Mackerel Salad - £5.95 / £9.95

Peppered mackerel fillet served with mango and asparagus on tossed rocket and salad leaves
in a lime & coriander dressing

Coronation Chicken Salad - £5.95 / £9.95

Diced chicken pieces in a lightly curried mayonnaise served with lemon tossed salad and croutons

Honey Glazed Gammon Salad - £5.95/ £9.95

Home cooked slices of gammon ham served with mixed salad leaves, tomato and cucumber tossed in a mustard dressing

Add a serving of buttered new potatoes to your salad - £1.50

VEGETARIAN

Malaysian Tofu Curry with coriander noodles - £11.95 (Vegan with rice instead of noodles)

Mix of fresh herbs and spices in coconut milk with marinated tofu set on a bed of tossed noodles

Mixed Bean Yorkie - £11.95 (Vegan without the Yorkshire pudding)

Mixed beans in a rich port wine sauce with fresh herbs and served in a Yorkshire pudding with a selection of
vegetables and duchess potato

Lemon Pepper Quorn - £11.50

Diced quorn pieces in a creamy lemon pepper sauce with shitake mushrooms and served with couscous

Residents on Half Board will be given a dinner allowance of £24 per person (Food Only)

Our dishes are freshly prepared and cooked to order - please be patient

A discretionary service charge of 10% will be added to the bill for parties of 6 or more

FROM THE SEA

Ale Battered Fish & Chips - £12.50

Fresh white fish in crispy ale batter, served with chunky chips and petit pois

Fish Pie - £11.75

Pieces of salmon, cod, prawns, mussels & cockles in a cream sauce with a cheesy mash topping & served with vegetables

Steamed Red Mullet Fillet - £12.50

In white wine with rosemary, garlic, cherry tomatoes and julienne of carrot & served with sautéed potatoes and vegetables

Baked Salmon en Croûte - £13.25

Fillet of salmon in puff pastry with a prawn mousse & served on a dill butter sauce with dauphinois potatoes and vegetables

Aromatic Tiger Prawns - £17.95

Pan fried in mixed spices and sweet chilli sauce & served with stir fried vegetables and noodles

CHEF'S MEAT AND POULTRY SELECTION

Roast of the Day - £12.50 (except Roast Beef - £13.50)

Served with chef's traditional trimmings

Homemade Steak & Kidney Pudding - £12.95

Steamed wholesome suet pudding filled with tender pieces of beef & kidney in a rich gravy served with a selection of vegetables and new potatoes

Chef's Dish of the Day - £15.25 (available in the evening only)

Chicken Supreme - £14.25

Stuffed supreme of chicken filled with roasted red pepper, goats cheese and oregano oil, wrapped in Parma ham and roasted, & served with dauphinois potatoes and a selection of vegetables

Beef and Wild Mushroom Stroganoff - £14.95

Strips of tender beef fillet and mixed wild mushrooms in a sour cream sauce with brandy & served on a bed of basmati rice

Slow Cooked Lamb Shank - £15.95

Sealed and cooked with tomatoes, olives, garlic, peppers and green beans & served with new potatoes

Pan Fried Duck Breast - £17.95

Pan fried with fresh thyme and green peppercorns set on a Morella cherry and port sauce & served with dauphinois potatoes and a selection of vegetables

FROM THE GRILL

Fillet Steak - £24.95

8oz (uncooked weight) scotch steak with mushrooms and roasted vine tomatoes. Choice of chips or side salad.

T-Bone Steak - £21.95

16oz (uncooked weight) scotch steak with mushrooms and roasted vine tomatoes. Choice of chips or side salad.

Steak Sauces - Choice of Diane (Red Wine & Mushrooms), Stilton or Pepper - £1.95

SIDE ORDERS

£2.95 (as a starter £4.55)

Side Salad

Tomato & Red Onion Salad

Chunky Chips

Battered Onion Rings

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DESSERTS

All £5.50

Exotic Fresh Fruit Salad

Served in a brandy snap basket with a rosette of fresh cream

Mango and Passion Fruit Pavlova

Individual meringue ring filled with crème Chantilly and topped with mango and passion fruit

Hot Chocolate Fondant Pudding

Baked to order chocolate pudding with a gooey center and served with fresh cream

Oat Topped Apple Crumble

Lightly spiced apples with an oat crumble topping and served with custard

Raspberry Ripple Cheesecake

Vanilla cheesecake with raspberry coulis set on a biscuit base

Bread and Butter Pudding

Laced with orange and brandy and served with custard

Ice Cream Selection

Choice of luxury ice creams or sorbet with either chocolate or butterscotch sauce

SELECTION OF BRITISH CHEESE AND BISCUITS

Please ask your server for today's selection. If you prefer your cheese at room temperature, please order at the start of your meal.

Choice of Two - £6.95

Choice of Three - £8.95

FRESH FILTER COFFEE OR POT OF TEA - £2.40

CAFFÈ LATTE, CAPPUCINO - £2.60

ESPRESSO - £1.90

LIQUEUR COFFEE - £5.35

All above served with a crisp chocolate mint.

Decaffeinated coffee & tea & a selection of herbal teas are available.

AFTER DINNER DRINKS (25ML)

Courvoisier VS - £2.85

Remy Martin VSOP - £4.85

Janneau Armagnac VSOP - £4.85

Ruby / Tawny Port - £2.80

Baileys (50ml) - £3.90

Tia Maria - £3.90

Grand Marnier - £3.90

Glenfiddich (12yr) - £3.60

Glenmorangie (10yr) - £3.60

Maccalan (18yr) - £3.70

Lagavulin (16yr) - £4.50

Oban (14yr) - £4.75

Jamesons - £2.60

JW Black Label - £3.15

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