

VENUS RESTAURANT

Monday to Thursday Evening Dinner

Menu Starters

Homemade Mediterranean Meat Balls

Served in a garlic, tomato & basil sauce

Homemade Soup of the Day

Homemade Salmon Fishcakes

Served with a lemon & dill mayonnaise

Homemade Yorkshire Puddings

Served with onion gravy

Baked Garlic Mushrooms v

Cooked in butter, fresh garlic & lemon juice finished with a herb crumb

Homemade Chicken Liver Pate

Served with red onion chutney, crispy toast & salad garnish

Greek Salad v

Mix leaf salad with olives,
Feta, dressed with olive oil and balsamic vinegar

Venus Seafood Salad

Tuna, prawns, crab, smoked salmon, Mussels & smoked mackerel
Dressed with sweet chilli

Melon & Woodland Fruit Cocktail v

Main Courses

Chicken Diane

French trimmed chicken breast coated in a creamy onion & mushroom sauce flamed in brandy

Chicken Hartington

French trimmed chicken breast Cooked in a creamy Stilton sauce

Mediterranean Chicken

French trimmed Chicken breast stuffed with Feta cheese, Spinach & wrapped with smoked bacon,
Finished in a tomato, garlic & basil sauce

Chicken Marie Louise

French trimmed Chicken breast Cooked in a Cream of Pancetta & Mushroom Sauce
Finished with a Cheese & Herb Crumb

Baked Salmon Mornay

Cooked in a creamy white sauce and finished with a cheese and herb crumb

Cod & Prawn Bake

Cooked in a creamy white Sauce & finished with a herb crumb

Slow Roasted Silverside of Beef

With a Homemade Yorkshire pudding

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Main Courses Cont....

Pork Steak Venus 12oz (340 grams)

Cooked in a spicy tomato, mushroom, and sweet pepper sauce flavored
With a hint of curry

Pork Steak Au Poivre 12oz (340 grams)

Cooked in a creamy cracked peppercorn sauce flamed with brandy

Jamaican Gammon

Finished with pineapple, peach and a brown sugar glaze

Braised Pork Shank 20oz (560 grams)

Cooked in a Sweet Apple & Cider Gravy

Braised Lamb Shank 14oz (290 grams)

Cooked in a redcurrant & mint gravy

Char Grilled Lamb Chops

Served with tomato, mushroom & onion rings

Vegetable, Spinach & Brie Wellington v

Mushroom Stroganoff v

Served with Patna rice

House Steaks

Premium Scotch Black Aberdeen Angus Dry Aged for 30 days
All Dishes with Oz or grams are weighed approximately

*Sirloin Steak 12oz (340 grams) £6.00 Supplement Ø**

*Chefs Large Mixed Grill 26oz (730 grams) £6.00 Supplement Ø**

*Sirloin Steak Surf & Turf 12oz (340 grams) £6.50 Supplement Ø**

Smothered with prawns & mushrooms then finished in a butter and garlic jus

*Sirloin Steak Poivre 12oz (340 grams) £6.50 Supplement Ø**

Cooked in a cracked peppercorn & cream sauce flamed with brandy

*Sirloin Steak Diane 12oz (340 grams) £6.50 Supplement Ø**

Cooked in a creamy mushroom and onion sauce then flamed with brandy

To Finish

Selection of Homemade Desserts

*2 Courses £39.90 for two people**

3 courses £49.90 for two people Ø

Selection of Homemade Desserts, Coffee, Tea and Liquor Coffees are available to order in the dining room

Desserts ordered individually will be charged at £5.95 *

Cheese & Biscuits £7.95* £1.95 Ø Supplement