

# VENUS RESTAURANT

*Friday 4 Course 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, 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*

#### *Classic Prawn Cocktail*

Classic favourite with a tangy Marie Rose sauce

#### *Smoked Salmon & Prawns* £5.00 Supplement

Cornets of smoked salmon stuffed with prawns & served with a crispy salad

#### *Crispy Deep Fried Brie v* £3.50 Supplement

Served in a redcurrant and port jus

### *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

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## *Main Courses*

### *Baked Salmon Mornay*

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

### *Grilled Sea bass Fillets*

Simply grilled with olive oil and seasoning

### *Cod & Prawn Bake*

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

### *Pork Steak Venus 10oz (280 grams)*

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

### *Pork Steak Au Poivre 10oz (280 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

### *Slow Roasted Silverside of Beef*

With a Homemade Yorkshire pudding

### *Vegetable, Spinach & Brie Wellington v*

### *Mushroom Stroganoff v*

Served with Patna rice

## *Selection of Homemade Desserts*

### *Coffee & Cream*

*£49.90 for two people*

### *House Steaks*

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

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

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

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

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

Cooked in a cracked peppercorn & cream sauce flamed with brandy

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

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