

VENUS RESTAURANT

4 Courses Saturday Evening Dinner Menu

Menu

Starters

Greek Salad v

Mix leaf salad with olives, feta & oregano, dressed
With olive oil and balsamic vinegar

Homemade Chicken Liver Pate

Served with red onion chutney, crispy toast & salad garnish

Venus Seafood Salad

Dressed with a homemade Sweet Chilli

Crispy Deep Fried Brie v

Served in a redcurrant and port jus

Classic Prawn Cocktail

Royal Greenland prawns served with Maria-rose sauce

Asparagus Valentino

Asparagus spears wrapped in smoked salmon, lightly coated in a crispy batter
And served with a salad garnish & garlic mayonnaise

Baked Garlic Mushrooms v

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

Homemade Soup of the Day

Main Course

Duckling A, L 'Orange

Half roast duckling, served with a tangy orange and grand Marnier sauce

Chicken Hartington

French Trimmed Chicken breast cooked in a creamy Stilton sauce

Mediterranean Chicken

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

Braised Lamb shank

In a rich mint and redcurrant Gravy

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Main Course Cont...

Sirloin Steak 12oz (340 grams)

Served with mushrooms, tomatoes & Onion Rings

Sirloin Steak Au Poivre 12oz (340 grams)

Cooked in a cracked peppercorn & cream sauce flamed with brandy

Sirloin Steak Diane 12oz (340 grams)

Coated in French mustard, flamed with brandy and finished in a cream, mushroom and onion sauce

Chefs Large Mixed Grill (Only for the Very Hungry!!) 26oz (740 grams)

Pork Steak Venus 10oz (280 grams)

Tender pork loin, cooked in a spicy tomato, mushroom, and sweet pepper
Sauce flavoured with a hint of curry

Plaice Royal

Rolls of plaice, stuffed with smoked salmon & asparagus,
Finished in a crème sauce au gratin

Salmon Cardinal

Salmon fillet cooked in a creamy Lobster & Crab Bisque Sauce

Mediterranean Roasted Stuffed Pepper v

Filled with a spicy mushroom rice, tomatoes & fresh chillies, Served with a
Greek salad or seasonal vegetables & Potatoes

Mushroom Stroganoff v

Served with Patna rice

Homemade Sweets

Or

Selection of Cheese & Biscuits

Coffee & Cream

£34.95

Please Note: Parties booking between 18/26 people will be seated across two tables
Parties above 26 will be seated across three tables and above.