



# PRIVATE DINING MENU

## 3 COURSE MEAL £24.95 PER PERSON

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Chef's Soup of the Day

Fantail of Chilled Melon in Mint Syrup with a Compote of Berries and Champagne Sorbet

Chicken Liver Pate with Tomato, Apple and Red Onion Chutney served with Dressed Leaves and Oatcakes

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Roast Breast of Chicken in Gravy with Roast Potatoes & Seasonal Vegetables

Traditional Steak Pie with Creamed Potatoes & Seasonal Vegetables

Fillet of Salmon in a White Wine, Cream & Parsley Sauce with Creamed Potatoes & Seasonal Vegetables

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Sticky Toffee Pudding with Caramel Sauce & Vanilla Ice Cream

Strawberry Cheesecake with Whipped Cream & Strawberry Coulis

Warm Apple Pie with Vanilla Ice Cream

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Tea or Coffee

[www.theerskinebridgehotel.co.uk](http://www.theerskinebridgehotel.co.uk)

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