



CENTRE OF BRITAIN HOTEL

AND RESTAURANT

MENU

STARTERS

Dinner served from 6.30 pm—9.00pm (last orders)

Home Made Soup of the Day (V)	£4.40
Melon Platter with Port (Ve) Melon fan with exotic fruits, drizzled with Port	£4.25
Garlic Mushrooms in Cream Sauce (V)	£3.95
Melon Fan with Italian style Ham	£4.25
Home Made Pate Our own blend of Smoked Bacon, lamb liver and pork steak with herbs Served with Lingonberry conserve and toast	£4.50
Prawn Salad Large Greenland Prawns on a salad bed dressed with Rose Marie Sauce	£5.95
Sweet Cured Herring in a Madeira Dressing Served on Rye Bread with new potato	£3.95
Gravlax with a Mustard and Dill Dressing Home Cured by a technique given to us by Preben Tykjaer— Chef de Cuisine Imperial Hotel, Copenhagen and chef to King Christian X of Denmark	£4.75
Deep Fried Scampi Crunchy coated juicy scampi tails served with Salad and Sweet Chilli Dip	£4.75

All starters served with a selection of freshly baked bread



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MAIN COURSES

MEAT DISHES

Fillet Steak au Poivre with Pepper and Brandy sauce	£19.95
Fillet Steak Chasseur Onions, Mushrooms and Tomatoes in a Redwine Sauce	£19.95
Fillet Steak Maitre D' Hotel Topped with Garlic & Parsley Butter	£18.50
Sirloin Steak au Poivre Pepper and Brandy Sauce	£16.95
Sirloin Steak Chasseur Onions Mushrooms and Tomatoes in a Redwine Sauce	£16.95
Sirloin Steak Maitre D' Hotel Topped with Garlic & Parsley Butter	£15.50
Beef Stroganoff Strips of Fillet of Beef with Onions Peppers Mushrooms and Capers	£13.50
Roast Leg of Local Lamb Redwine, Redcurrant and Rosemary Sauce	£12.95
Pork Tenderloin Carbonara The most tender cut of Pork, oven roasted dressed with Cheese, Bacon & Mushroom Sauce	£12.25
Pork Tenderloin Danish Style Medallions of Pork with Caramel Onions and Cucumber Salad	£11.95
Chicken Breast Supreme Smoked Goats Cheese, Bacon and mushroom Creamy Sauce	£10.95
Honey Chilli Chicken Stir-fry Tex-Mex style with bell peppers	£11.50
Lemon Chicken with Rice Battered deep fried Chicken Fillet with tangy Lemon Sauce	£11.95
Roast Duck Breast a l'Orange Orange Juniper and Brandy Sauce	£12.95
Honey Chilli Duck Stir-fry Tex-Mex style with bell peppers	£12.95



CENTRE OF BRITAIN HO-

TEL AND RESTAURANT

MAIN COURSES

FISH DISHES

Salmon Steak Hollandaise Sauce and Cucumber Salad	£12.95
Butter Fried Breaded Plaice Fillets Mushy Peas Chips and Tartare Sauce	£11.50
Deep Fried Scampi Crunchy coated juicy scampi tails served with Salad Sweet Chilli Dip and Tartare Sauce	£10.75
Scandinavian Seafood Platter Fried Fish Fillet, Prawns, Herring, Gravlax, Caviar, with Ryebread	£13.50
Prawn Salad Large Greenland Prawns on a salad bed dressed with Rose Marie Sauce	£10.95

VEGETARIAN DISHES

Deep Fried Pepper Brie with Sweet Chilli Dip (V)	£10.95
Mushroom Stroganoff (V)	£11.95
3 Bean Chilli Casserole (Ve)	£9.50
Leek Broccoli & Stilton Tartlet (V)	£11.50

All main Courses are served with a Salad garnish and a daily selection of vegetables and potatoes



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DESSERTS

Lemon Pavlova Roulade	£4.50
Fresh Strawberries with Vanilla Ice Cream	£4.75
Chocolate Mousse Torte with White Chocolate	£4.95
Baileys Cheesecake	£4.75
Luxury Ice Cream Selection	£3.75
Refreshing Sorbet selection	£3.00
Real Cheeses with Biscuits Selection of traditionally made cheeses from regional dairies	£6.00
Stilton with Oatcakes & a glass of Port	£7.00
Coffee or Tea £2.50	
Cappuccino	£3.00
Espresso Coffee £3.00	
All served with After Dinner Mints	
Irish, Gaelic or Liqueur Coffee	£6.00

All prices are inclusive of 17.5% VAT