

# FATHER'S DAY

16<sup>th</sup> June 2019 12.00-16.00

## STARTER

Spiced beef, cherry tomato, red onion & romanesco salad with a chorizo dressing (DF)  
Celeriac & truffle veloute, roasted peanuts with crusty bread & garlic butter (V) GF on request  
Beetroot & radish cured chalk stream trout fillet, Avruga caviar, avocado mousse & beetroot jelly (GF,DF)

## MAIN

All meats cooked to order, on the terrace BBQ:

8oz Sirloin of beef (GF, DF)

8oz grilled gammon steak (GF, DF)

Marinated ½ grilled chicken (GF, DF)

All served with duck fat potatoes, Yorkshire puddings, cider braised cabbage, glazed carrots & green beans  
and a rich gravy.

On the terrace grill:

Grilled tiger prawn and chicken paella (DF)

From the kitchen:

Pickled wild mushroom risotto shaved Italian cheese, dressed rocket salad (V)

## DESSERTS

Italian Tiramisu with chocolate ice cream (GF)

Apricot bread & butter pudding, warm custard & cranberry puree (V)

Chocolate & orange tart, orange jelly & chocolate sauce

Local cheese platter, apple chutney, grapes & crackers (V) GF on request

Selection of ice cream & sorbets (GF, V)

THREE COURSES 26.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free.  
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

ALDWYN'S  
at Ellerslie