CLUMBER PARK HOTEL & SPA





SMALL BITES

Clumber Scotch Egg

with homemade ketchup and crispy pancetta

Falafel Bites

7.00

9.00

with roast garlic aioli, beetroot and pea shoots (ve)

Salad of giant couscous

8.00

sundried tomatoes, feta and rocket (v)

Caesar Salad

croutons (V)

14.00

add grilled chicken for £4.00 with shaved parmesan, boiled egg and

Breaded Mushrooms

8.00

served with a Garlic Sauce (v)

PIES

Lamb & Mint 17.00

served with Mash, Peas & Gravy

Steak & Ale 18.00

served with Mash, Peas & Gravy

Saag Aloo 17.00

served with Chips, Peas & Gravy (ve)

MAINS

Fish and chips

17.00

battered Haddock fillet with mushy peas, chips, lemon and homemade tartare sauce

Chicken Supreme

18.00

served with creamy mash, seasonal greens and Chicken jus

Grilled Bacon Chop

16.00

with fried egg and caesar salad garnish

Linguine pasta

with tiger prawns ,garlic, chilli and tomato sauce

· · · KEBABS/ BURGER · · ·

Served with warm flat bread, salad and dressings

Halloumi & Vegetables

15.00

halloumi cheese, wild mushrooms with baba ganoush dip (v) (veo)

Tandoori chicken

15.00

marinated in yoghurt with chargrilled lemon and coriander

Clumber Lamb & Mint Burger

grilled bacon, Cheese, Pig in blanket with Fries

& SHARERS PIZZA

Margherita

11.00

classic tomato sauce, mozzarella cheese & Italian herbs (v) (veo)

Pepperoni Hot

13.00

classic tomato sauce, mozzarella cheese and sliced pepperoni, drizzled with hot honey sauce

BBQ Chicken

Served with cranberry dip

14.00

mozzarella cheese, chicken, caramelised onions, drizzled with BBQ sauce

Clumber Nachos

14.00

a pile of nachos topped with cheese, cheese & cheese, sour cream, salsa, jalapeños. (veo)

Tree Trunk

19.00

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6 BBQ Chicken Wings, 8 Chicken Goujons, Potato Wedges, Onion Rings & a selection of dipping sauces: Sweet Chilli or Garlic

FESTIVE

Butternut Squash & Sweet	6.00	All served with seasonal veg and trimming	
Potato Soup (v) (veo)		Roast Turkey Lunch (gfo)	17.00
Salmon Fishcake	9.00	, G	4 7 00
With crème fraiche or chili sauce		Mushroom & Stilton Wellington	15.00
Wild Boar, Plum, Brandy Paté	9.00	Topside of Beef (gfo)	18.00
Breaded Brie	9.00	Sweet Potato, Chestnut &	16.00
Served with cranberry dip		Cranberry Loaf (ve)	