



RIVER ROOMS

at THE MERMAID

## BOWL FOOD MENU

### HOT OPTIONS:

- Chilli Con Carne with Guacamole and Sour Cream
- Coq Au Vin with Parsnip Mash
- Lamb Danask with Mini Popadoms
- Fricassee of Chicken with Green Vegetables
- Mini Sausage and Mash with Onion Gravy
- Poached Chicken with Mushrooms, Broad Beans and Gnocchi, Tarragon Cream Sauce
- Lancashire Hot Pot
- Traditional Cottage Pie
- Macaroni Cheese with Hot Salted Beef and Mustard Crisps
- Chicken and Rice Noodles with Tamarind Dressing and Chilli Flakes
- Spicy Braised Lamb Shoulder with Herb, Lemon and Date Cous Cous
- Teriyaki Prawns with Udon Noodles and Lemon Grass
- Fresh North Sea Haddock Mornay on a bed of spinach coated with a rich cheddar cheese sauce
- Classic Fish Pie with Gruyere Creamed Potato
- Teppenyaki Salmon Fillet on Pickled Potatoes and Carrot, Honey Glaze
- Roasted Heirloom Tomato, Red Onion and Goats Cheese Tartlet with Salsa Verde
- Braised Artichoke and Saffron Risotto with Aubergine Caviar (v)
- Macaroni with a Fresh Tomato Sauce, Black Olives and Mozzarella Pearls (v)
- Seasonal Vegetable and Tofu Paella (v)
- Mussaman Curry with Peanuts and Potatoes (v)
- Agnolotti with Fontana, Peas and Shallots with a Lemon Cream Sauce (v)
- Vegetable and Chickpea Curry with Rice and Minty Yoghurt (v)
- Spicy Tunisian Tomato and Red Pepper Stew with Poached Egg and Fresh Pita Bread (v)



## RIVER ROOMS

at THE MERMAID

### COLD OPTIONS:

- Salted beef with celeriac, red apple remoulade & baby leaf
- Parsley ham hock with pickled carrot, courgette & a soft boiled quail's egg.
- Beetroot cured salmon with new potatoes, onion radicchio salad with a mustard dressing
- Quinoa with roasted mixed peppers, coriander, artichoke and pomegranate dressing (v)
- Beetroot, butternut & Cornish Yarg salad with a sage dressing (v)
- Honey roasted ham with red cabbage slaw & grain mustard potatoes
- Coronation chicken with winter leaves & rye bread
- Shredded duck salad with spring onion, coriander and bean sprouts
- Winter bean salad with green, kidney, borlotti, chick peas and butter beans with sherry vinaigrette (v)

### DESSERTS:

- Warm Rhubarb Crumble with Vanilla Cream
- Fresh Fruit Tart with Mascarpone Cream
- Classic Trifle with a Twist – Seasonal Berries, Lemon drizzle cake with Elderflower jelly
- Raspberry Crème Brulee with Pistachio Praline
- Bavarian Cream with a Passion Fruit Compote and all Butter Shortbread
- Vanilla Cheesecake with Orange and Passion Fruit Compote, Crumble Topping
- Lemon Tart with a raspberry Compote and Chantilly Cream