

STEAK NIGHT

SATURDAY 28 APRIL

Trent Restaurant

7-9 PM

3 courses £25 per person

FREE



GLASS OF WINE!

BOOKING ESSENTIAL ROLLS-ROYCE

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www.rollisleisurebarnoldswick.co.uk

Skipton Rd, Barnoldswick BB18 6HJ

LEISURE

LIVE ENTERTAINMENT
Trent Lounge

MENU

STARTERS

Sweet Potato and Chorizo Soup

Served piping hot with a wedge of home-made bread

Goats Cheese, Pear and Walnut Salad

On rocket, dressed with a honey and mustard vinaigrette

Tempura Battered King Prawns

With tartar sauce and sweet chilli dipping sauce

Baked Portobello Mushroom

Stuffed with MacSweens haggis and Scottish cheddar cheese

Chef's Chicken Liver and Cognac Pate

Dressed leaves, toast and red onion chutney

Bantry Bay Mussels

Cooked in a cider and chorizo cream sauce

MAIN

8oz Sirloin Steak

Fat chips, grilled plum tomato, triple peppercorn brandy cream sauce

5oz Fillet Steak

Dauphinoise potatoes, Béarnaise sauce

Corn-fed Chicken Breast

Cooked in an artichoke, wild mushroom aged balsamic sauce

Roasted Mediterranean Vegetable Risotto

Finished with tomato pesto and shaved parmesan

Sea Bass Fillet

Pan fried with Manx queen scallops and plump king prawns

Slow-cooked Lamb Shank

With red wine, rosemary sauce on pomme purée

All served with market fresh vegetables and potatoes unless otherwise stated

DESSERTS

Flourless Chocolate Roulade

Cheese Board

Selection of locally sourced cheeses with celery, grapes and crackers

Star Anise and Coconut Panna Cotta

Complemented with chocolate and coconut cookie

Carrot Cake Cheesecake

Both of your favourites combined to make a delicious cheesecake

Blondie Brownie Biscuit Sundae

Custard cream blondie and bourbon biscuit brownie pieces with white choc chip and chocolate ice creams, chocolate sauce and topped with freshly whipped cream –Yum!

Baked Lemon and Lime Tart

With Yorkshire lemon curd ice cream

Coffee and Mints

Please inform staff of any food allergies