

# Dinner @ Danielle's

Tuesday - Friday from 5.30pm-8.30pm & Saturday 5.30pm-9.00pm

**2 Courses £26 / 3 Courses £28**

## Starters

Salmon & Smoked Haddock Fishcake  
with Prawns & Tarragon Cream Sauce

Chicken Liver Pâté,  
Apricot Chutney & Toast

Prawn & Honeydew Melon  
Salad with Marie Rose Sauce (gf)

Grilled Black Pudding with  
Smoked Bacon & Diane Sauce

Artichoke & Sundried  
Tomato Salad (gf), (v)

Honey Roasted Beetroot  
& Feta Cheese Salad (gf), (v)

Warm Bread Roll with Butter £1 / Olives £3

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## Main Courses

Flattened Pork Medallions, Black Pudding, Peppercorn Sauce, Veg & Roast Potatoes

Crispy Duck Leg with Orange & Cointreau Sauce, Veg & Roast Potatoes (gf)

Mushroom, Spinach & Brie Wellington with Creamy Tomato Pesto Sauce (v)

Grilled Salmon Fillet, Tarragon Cream Sauce, Veg & Roast Potatoes

Roasted Chicken Breast with Veg & Roast Potatoes *choose your sauce* (gf)

**Cheddar, Leek & Bacon Sauce**  
(Cream, Cheddar Cheese, Bacon & Leek)

**Vodka Sauce**  
(Tomato, Cream, Bacon, Mushrooms, Pesto & Vodka)

**Peppercorn Sauce**  
(Green Peppercorns, Cream, Brandy & Black Pepper)

## Large Summer Salad Bowls

**Classic Chicken Caesar**  
(Bacon, Anchovies, Parmesan, Croutons & Caesar Dressing)

**Smoked Salmon, Prawn & Melon (gf)**  
(Marie Rose Sauce)

**Picanha Steak, Asparagus & Parmesan (gf)**  
(Steak served Medium Rare/Medium only, Balsamic Glaze Dressing)

**Seared Halloumi, Pomegranate & Walnut (gf), (v)**  
(Hot Honey Drizzle)

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## Desserts

Oven Baked Rice Pudding with Sultanas & Nutmeg (gf), (v)

Vanilla Pannacotta, Strawberry Compote & Ginger Crumb

Fresh Cream Profiteroles with Chocolate Sauce (v)

2 Scoops of Ice Cream or Sorbet (gf), (v)

**Or choose a Dessert from the Blackboard for £3 extra**

**BEFORE PLACING YOUR ORDER, PLEASE INFORM US**

**IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

# Starters with Supplement

**Honey, Garlic & Chilli Tiger Prawns with Chorizo (gf) +£5**

**Smoked Salmon, Prawns & Honeydew Melon Salad (v), (gf) +£5**

**Grilled Goats Cheese on Balsamic Red Onions & Roasted Pepper (v), (gf) +£2**

**Twice Baked Cheddar Cheese & Leek Soufflé (v) +£4**

**Blue Stilton, Apple & Walnut Salad (v), (gf) +£2**

**Halloumi, Chorizo & Pine Nut Salad (gf) +£2**

# Main Courses with Supplement

**8oz Fillet Steak (gf) +£15**

Roast Tomato, Mushrooms & a choice of Sauce (Peppercorn, Diane, Red Wine or Blue Cheese)  
served with Veg and Garlic & Rosemary Roast Potatoes

**10oz Sirloin Steak (gf) +£8**

Roast Tomato, Mushrooms & a choice of Sauce (Peppercorn, Diane, Red Wine or Blue Cheese)  
served with Veg and Garlic & Rosemary Roast Potatoes

**Half Duck (gf) +£7**

5-hour Slow Roasted, with an Orange & Cointreau Sauce  
served with Veg and Garlic & Rosemary Roast Potatoes

**Lamb Shank (gf) +£6**

6-hour Slow Roasted, falls off the bone, with Shallot and Red Wine Sauce  
served with Veg & Buttery Mashed Potato

**Pork Belly (gf) +£5**

8-hour Slow Cooked, melt in the mouth texture, Lots of Crackling, Apple Sauce & Red Wine Gravy  
served with Veg and Garlic & Rosemary Roast Potatoes

**Chicken & Tiger (gf) +£5**

Roasted Chicken Breast with 4 Garlic Tiger Prawns & Creamy Cajun Spiced Sauce  
served with Veg and Garlic & Rosemary Roast Potatoes

**Chicken 'n' Haggis +£4**

Chicken Breast stuffed with Haggis and wrapped in Bacon with a Scotch Whisky Cream Sauce  
served with Veg & Buttery Mashed Potato

**Halibut (gf) +£8**

Grilled Halibut Fillet, Tarragon Cream, Peas & Spinach  
served with Veg and Garlic & Rosemary Roast Potatoes

**Bass & Tiger (gf) +£7**

Large Sea Bass Fillet with 4 Garlic Tiger Prawns  
served with Veg and Garlic & Rosemary Roast Potatoes

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