

delia's

RESTAURANT AND BAR

1ST MARCH – 27TH APRIL 2019

THREE COURSE MENU 39.95

Includes-starter, main, two sides, dessert and filter coffee

STARTERS

ROAST TOMATO SOUP WITH BASIL OIL AND OLIVE CROUTONS (V)

The concentrated flavour of tomatoes slowly roasted and slightly blackened makes the very best flavoured tomato soup.

7.00

COARSE COUNTRY PÂTÉ WITH PICKLED CORNICHONS

This one is very French. Made with a coarsely cut mixture of pork and veal. First marinated in white wine with brandy, garlic and crushed juniper berries. So, very gutsy flavours, served with char-grilled sourdough.

8.50

QUICHE LORRAINE

We're very proud of our version of this classic French recipe and think it's the best. The pastry is light but very crisp and the filling of locally smoked bacon, eggs and thick cream has just the right amount of wobble.

8.50

SMOKED HADDOCK SOUFFLÉ WITH FOAMING HOLLANDAISE

This is locally smoked haddock, puréed with cream, and baked as a soufflé encased in smoked salmon and served with a generous amount of buttery hollandaise.

9.50

GRATIN OF TIGER PRAWNS WITH CHILLI AND CHEESE

This has Mexican origin; tiger prawns are marinated in fresh green chilli and lime. Then we use Italian fontina cheese for its superb melting quality.

10.50

CHAR-GRILLED AUBERGINE AND ROAST TOMATO SALAD WITH FETA CHEESE (v)

Marinated char-grilled aubergines and roasted blackened tomatoes topped with crumbled feta cheese, then a well flavoured dressing and a finishing touch of crème fraîche sprinkled with paprika. A sublime combination!

8.50

MAINS

CHAR-GRILLED AGED SIRLOIN OR RIBEYE STEAK WITH BÉARNAISE SAUCE

Served well charred on the outside and how you like it within and alongside hand cut chunky chips and a side salad.

27.95

(Three course menu supplement £5)

GRILLED SEA BASS WITH BEURRE BLANC AND WILTED GREENS

We always get beautiful sea bass from our supplier in Lowestoft and the classic French sauce is made with whipped butter and white wine. The wilted greens are rocket, watercress and baby spinach leaves.

17.50

FAST-ROAST FILLET OF PORK WITH ROSEMARY AND CARAMELISED APPLES

Fillet of pork, studded with garlic, surrounded with chunks of onions and green apples. The fast roasting caramelises the apples and keeps the pork juices intact. It's served with a sauce of reduced vintage cider and crème fraîche.

16.00

SPANISH CHICKEN WITH WHITE BEANS, CHORIZO AND TOMATOES

This has all the flavours of Spain. Judiones de la Granja (butter beans), sweet pimento pepper, garlic and saffron.

16.00

SEARED SPICED SALMON STEAK WITH BLACK BEAN SALSA

The salmon is marinated with a mixture of fresh ginger, coriander, lime zest and spices. Then seared under a very hot grill and served with a piquant mixture of tomatoes, coriander, red onion and black beans.

16.50

MEDITERRANEAN VEGETABLE STRUDEL (V)

This has a wonderful combination of oven-roasted peppers, courgettes, aubergines, red onions and tomatoes. Then baked with mozzarella cheese in crisp layers of filo pastry.

16.00

SIDES

Pink Fir Apple Potatoes with Butter and Chives 4.00

Hand Cut Chunky Chips 4.00

Basmati Pilau Rice 3.50

Peas Braised with Butter, Lettuce and Spring Onions 4.00

Oven-Baked Fennel 4.00

Purple Sprouting Broccoli 4.00

Mixed Leaf Salad with Sherry Vinegar and Balsamic Dressing 3.50

HEAD CHEF - NIGEL RAMSBOTTOM RESTAURANT MANAGER - LUCY MILLERSHIP

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK A MEMBER OF STAFF BEFORE ORDERING

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