

Thompsons Restaurant

Sample Table d'Hôte Menu

Homemade chicken liver pate, rich cranberry marmalade and crostinis

Warm Brie cheese wrapped in Filo Pastry with spicy onion marmalade

Fresh Homemade soup of the Evening with Freshly Baked Bread Roll

Duet of Sweet Melon with a berry and exotic fruit salsa

Mediterranean Brushetta with parmesan shavings and a pesto dressing

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Grilled Prime 8oz Rump Steak with Peppercorn Cream and Champ

50/50, Escalope of Chicken & Medallion of Beef Piri-Piri with a Chorizo Cream

Supreme of Chicken Maryland with sweet corn fritter, grilled bacon and tomato

Honey & Rosemary marinated Salmon, a Mustard Cream & sweet potato chips

Spinach & Vegetable Risotto Croquette with a butternut squash cream Linguini

Oven roasted Herb crusted Fillet of Cod with Mediterranean vegetables

Grilled Pork Fillet with Herb Roasted Vegetables Forestiere Sauce

***Main courses are served with either House Fries, Garlic Potatoes, Baby Boiled or
Tossed Salad***

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Warm Chocolate Brownie with vanilla ice-cream and chocolate sauce

Fresh Homemade Cheesecake of the day

Warm Rhubarb & Apple crumble with Crème Anglaise and fresh cream

Banana & Honeycomb Ice-Cream Sundae with Toffee Sauce and Fresh Cream

Vanilla Crème Brulee with Orange Shortbread biscuits and Berry Compote

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Freshly brewed Tea or Coffee

***A discretionary 10% service charge is applied to parties of 8 or more and goes
directly to the restaurant team***

Terms and Condition's Apply