



STRATTON HOUSE
hotel | restaurant | bar | conference

SET MENU

TWO COURSE.....£27.00

THREE COURSE.....£32.00

STARTERS

HOMEMADE SOUP OF THE DAY (V) (GF)

If you have a favourite then our chefs will be happy to make it.

SALMON FISH CAKES

Freshly made at Stratton House.
Served with homemade tartare sauce

STRATTON HOUSE PRAWN COCKTAIL (GF)

A crispy lettuce shell, filled with juicy prawns and topped with a marie-rose sauce.

HOMEMADE VEGETABLE SPRING ROLLS (V) (VGN)

Garnished with cucumber, spring onion and hoi sin dipping sauce.

GARLIC STUDDERED CAMEMBERT (V) (GF)

Baked in the box, served with a mini ciabatta and a tomato chutney.

MAINS

DELICIOUS ROAST RIB OF BEEF (GF)

Served with Yorkshire pudding, roast potatoes and gravy.

SLOW BRAISED LAMB SHANK (GF)

With a red wine jus and served with creamed potatoes.

FRESH CHICKEN BREAST STUFFED WITH ASPARAGUS & WRAPPED IN FILO PASTRY

Baked in the oven and served with creamed potatoes and a wholegrain mustard sauce.

(Please note, the asparagus will be substituted for wild mushrooms when out of season)

SWEET POTATO & SPINACH ROULADE (V)

Served with new potatoes and a ratatouille sauce.

FILLET OF POACHED LEMON SOLE STUFFED WITH SALMON MOUSSE (GF)

Served with new potatoes and a seafood sauce.

All of the above is served with a side garnish of fresh vegetables.

SWEETS

**STRATTON HOUSE'S SWEETS ARE MADE FRESHLY,
IN HOUSE.**

YOUR CHOICE CAN BE MADE ON THE DAY.

(V) – SUITABLE FOR VEGETARIANS/ (GF) – GLUTEN FREE

All GF meals need to be amended by our chefs to meet your requirements. We practise strict hygiene in our kitchen, however, due to **allergenic** ingredients in some products there is a small possibility of allergen traces in any item.

We advise if you suffer from a food allergy, intolerance, or have any dietary requirements, please let your waiter/waitress know prior to placing your order.

Not all ingredients are shown in the dish descriptions.

An optional 10% service charge is added to tables of 10 or more. We accept all major credit cards.



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STARTERS

SOUP

FISH CAKES

PRAWN COCKTAIL

SPRING ROLLS

CAMEMBERT

MAINS

RIB OF BEEF

LAMB SHANK

FILO CHICKEN

VEGETARIAN ROULADE

POACHED LEMON SOLE

Name/s:

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Allergy/Dietary requirements:

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TWO COURSE.....£27.00

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SET MENU

*A full pre-order of food must be received 7 days prior to your booking date.
Menu not available Sundays. Children under 9 will be charged half price.*



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