



michelham
PRIVATE PATIENTS UNIT

Patients Menu

Starters

Soup of the Day
Chilled Honeydew Melon with Mint Gondola
Smoked Scottish Salmon with Soda Bread
Duck and Orange Pate with Brown Toast
Crispy Coated Cod Coujons with Tartare Sauce
Various chilled Fruit Juices

Main Course

Fillet of Lamb with a Red Wine Jus
(Pan fried fillet of lamb served with seasonal vegetables, lyonnaise potatoes & red wine jus)

Herb Marinated Chicken Breast with Cous Cous
(Tender chicken breast marinated in fresh herbs & served on a bed of lightly spiced cous cous)

Your choice of 8oz Rump Steak, Sirloin Steak or Fillet served with:
Chasseur Sauce *(Onion, red wine & mushroom sauce)*
Pepper Sauce Madagascar *(Green peppers in a cream & brandy sauce)*
Maitre D'Hotel *(Garlic & herb butter)*
Rossini *(Topped with Foie Gras & a red wine sauce)*

Home made Cottage Pie
(minced beef topped with mashed potatoes)

Your choice of Plaice or Cod cooked to your liking
(Poached, Steamed or Grilled & topped with cold water prawns herb butter & lemon)

Your choice of breaded Cod, Plaice or Scampi
(Fried fillet of fish topped with lemon)

Vegetable Sausages in onion gravy
(Served with creamed potatoes & garnished)

Vegetable Lasagna
(Quorn mince & diced vegetables cooked with layers of pasta)

Omelettes with a choice of fillings
(Fresh omelettes cooked with a choice of you fillings: Tomato, Mushrooms, Ham, Cheese or Onion)

Salad of your choice
(Chicken, Ham, Turkey, Lamb, Beef or Corned Beef)

Ploughman's Salad
(Selection of cheeses served with salad, baguette & sweet pickle)

All served with seasonal vegetables & new, croquette, creamed, jacket or chipped potatoes.

