

The Red Hart

At Blyth



Sunday Lunch Menu

Served from 12pm Till 5pm

Starters

Home Made Soup Of The Day

*Served with crusty bread, Garnished with roasted croutons and freshly chopped parsley
Melon. And Seasonal Fruit Cocktail*

Garnished with winter berries. Topped with refreshing fruit sorbet

Traditional Black Pudding

Served on a bed of leek mash coated with a brandy and horseradish sauce

Greek Style Salad

*Marinated feta Cheese olives, and sun dried tomatoes tossed with green leaves bound
In a balsamic dressing garnished with crispy herb croutons*

Mushroom Payenne

*Button mushrooms sautéed with diced shallots and Chorizo sausage, flamed in
brandy, finished with cream and fresh herbs*

Avocado Smoked Mackerel and Prawn cocktail

Sat on a bed of Crisp lettuce, topped with a Marie rose sauce

Main courses

Traditional Roast Beef, Lamb or Pork

Served with a rich roast gravy and all the trimmings

Garlic and Herb Chicken

*Strips of chicken sautéed with mushrooms and onion finished with a garlic and herb sauce
Served with Lyonnaise potatoes*

Traditional Old English Sausage

*Pan fried and served with caramelised onions. Finished with a port and thyme sauce.
Served on a bed of mustard mash*

Medley of Fish

*A demi darne of salmon and haddock, topped with a selection of seafood bound
In a creamy white wine sauce, Served on a bed of sliced new potatoes*

Lamb's Liver

*Pan fried with red onions and mushrooms, served in a rich red wine sauce flavoured
with fresh tomato. Served on a bed of black pudding mash*

Butter Nut Squash and Spinach Risotto

Flavoured with goats cheese, white wine and cream. Served with a crisp salad

For a Selection of desserts Please see the chalk boards (£1 extra for the cheese board)

Main Course Only £7.50

Any Two Courses £9.50

All Three Courses £11.50

Why don't you finish your meal with one of our Speciality Coffee From £1.95

For Reservations Telephone 01909 591221