

NINETEEN BAR & BISTRO



MID-WEEK CARVERY MENU

STARTERS

Chicken Liver Pâté

red onion marmalade & toasted ciabatta

Lanhydrock Prawn Cocktail

Marie Rose sauce, granary bread & butter

Chef's Soup of the Day

served with freshly baked granary roll
& butter

Creamy Garlic Mushrooms

flavoured with brandy, served on
crisp ciabatta

MAINS

FROM THE CARVERY

Slow Roasted Topside of Cornish Beef
Roasted Breast of Turkey
Honey & Whole Grain Mustard Glazed Ham

carvery vegetables, Yorkshire pudding & gravy

FROM THE KITCHEN

Oven Baked Salmon Fillet

chive mash & rich white wine sauce

Mixed Nut Roast

carvery vegetables, vegetarian gravy & organic watercress

Please ask your server about our daily desserts

1 COURSE: £10.95 2 COURSES: £14.95