

# Red Pepper

## Table d'Hote Dinner Menu

### Starters

<b>Fresh Mussels</b>	<b>£ 5.75</b>
<i>Cooked with shallots, parsley, white wine and finished with cream</i>	
<b>A Warm Salad of Blue Cheese and Smoked Bacon</b>	<b>£ 4.75</b>
<i>Drizzled with a light dill mayonnaise</i>	
<b>Avocado Pear with Crab Meat</b>	<b>£5.25</b>
<i>Garnished with a sweet pepper salad and lime mayonnaise</i>	
<b>Melon Pearls wrapped in Serrano Ham</b>	<b>£4.75</b>
<i>Soaked with a balsamic and port reduction</i>	
<b>Quenelles of Chicken Liver Pate</b>	<b>£4.75</b>
<i>Served with melba toast and a current thyme sauce</i>	
<b>Thai Fish Cake</b>	<b>£5.25</b>
<i>Accompanied with a lime and chilli dressing</i>	
<b>Baked Goats Cheese</b>	<b>£4.75</b>
<i>Set on a tomato herb crust with pimento dressing</i>	
<b>Home made Soup of the Day</b>	<b>£3.75</b>
<i>Accompanied with a crusty roll</i>	

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## Main Course

<b>Baked Fillet of Salmon</b>	<b>£13.50</b>
<i>Set on roasted peppers knapped with a hollandaise glaze</i>	
<b>Breast of Chicken</b>	<b>£12.75</b>
<i>Pocketed with asparagus tips, sun-dried tomatoes with a cream sauce</i>	
<b>Rib-eye Steak</b>	<b>£16.75</b>
<i>Served with a café de Paris butter</i>	
<b>Rack of Local Lamb</b>	<b>£16.25</b>
<i>Tender rack of lamb set on a bed of scallion mash and a redcurrant thyme jus</i>	
<b>Pork Loin Chop</b>	<b>£12.25</b>
<i>Loin cutlet with an apple and savoury stuffing, jus of pan and brambly apple compote</i>	
<b>Fillet Steak</b>	<b>£18.50</b>
<i>Cooked to your liking served with the house pate and Madeira sauce</i>	
<b>Half Roast Duckling</b>	<b>£16.25</b>
<i>Crispy roast duck with a cointreau and orange sauce</i>	
<b>Stuffed Bell Peppers (v)</b>	<b>£10.75</b>
<i>With cashew nuts, wild rice cooked in coconut milk</i>	

*Served with our Chef's Market Vegetables & Potatoes.*

*Red Pepper*

## **Dessert Menu**

**Lemon Cheesecake**

*With compote of Raspberry's*

**Homemade Strawberry Pavlova**

*Dusted with Icing Sugar*

**Sweet Blueberry Tart**

*Accompanied with Crème Anglaze*

**Choux Pastry Swan with Crème**

*Chantilly and Hot Chocolate Sauce*

**Pecan Pie**

*Accompanied with Traditional Butterscotch Sauce*

**Seasonal Christmas Pudding**

*Served with a Rich Brandy Sauce*

***All Desserts - £4.75***

**Selection of Irish Cheese for Two**

**£7.95**

***Tea, Coffee etc***

*Red Pepper*

## Speciality Coffee

<b>Pot of Tea</b>	<b>£1.95</b>
<b>Pot of Coffee</b>	<b>£1.95</b>
<b>Espresso</b>	<b>£2.25</b>
<b>Cappuccino</b>	<b>£2.25</b>
<b>Latte</b>	<b>£2.25</b>
<b>Macchiato</b>	<b>£2.25</b>

## Speciality Coffees & Liqueurs Available

<b>Speciality Coffees &amp; Liqueurs available</b>	<b>£4.75</b>
<b>Single Malt</b>	<b>£4.10</b>
<b>Brandy</b>	<b>£3.10</b>
<b>Baileys</b>	<b>£3.60</b>
<b>Drambuie</b>	<b>£3.10</b>
<b>Taylor's Port</b>	<b>£2.60</b>
<b>Please ask your server for our wine selection</b>	