

## BANNATYNE SPA HOTEL HASTINGS

# **MAXINES DINNER MENU**

## 2 Course - £24.95 3 Course - £32.95

#### Starters:

Soup of the day (v\*,ve\*,gf\*)

Strawberry Salad; avocado, baby roquette and spinach, feta, toasted pine nuts and strawberry verjus (v,ve\*,gf)

Smooth chicken liver Pâté, red onion marmalade and brioche (gf\*)

Panko crumbed local crab cake, kohlrabi slaw with mustard and lemon remoulade

Roasted Spanish paprika Jumbo prawns, spicy chorizo and patata bravas (2.00 supplement)

#### Mains:

Classic Bouillabaisse; Sea bream, Gurnard, Hake, mussels and toasted brioche rouille

Escalope of Sea bass with sauteed smoked bacon, red chicory, fine beans, pomme mousseline and red wine sauce

Butter roast organic chicken breast, sweet corn puree, wild mushroom, sauteed cauliflower, potato fondant and pan roast jus

Romney marsh English rump of lamb with green crust, potato galette, seasonal vegetables, mint jus (3.00 Supplement)

Melanzane Parmigiana; Baked aubergine, tomato and mozzarella

Pumpkin and amaretti ravioli with sage beurre noisette

## From the grill:

Marinated Malaysian curry spice fire grilled pork chop, sweet potato wedges pork plum demi-glace with frisée, fire roasted plum and spring onion

48 day Himalayan salt aged 12oz Rib eye steak with sauce chimichurri, grilled tomatoes, chunky chips and house salad (12.00 Supplement)

### Breads & Nibbles:

Marinated Olives (v, ve, gf) - 3.95

Flat bread and homemade dips (v, ve) - 3.95 (Houmous, Sun dried tomato tapenade, aubergine caviar)

Assorted bread with butter, olive oil and aged balsamic vinegar (v) - 3.95

### Add ons:

Peppercorn sauce - 2.50 Garlic butter - 2.50 Red wine jus - 2.50

Chunky / Skinny chips - 3.50 New Potatoes - 3.50 Sautéed Spinach - 3.50 Honey glazed carrots - 3.50 House salad - 3.50 Onion rings - 3.50 Mixed vegetables - 3.50 Green beans and Bacon - 3.50