# BANNATYNE HOTEL DARLINGTON

LUNCH & GARDEN MENU

#### PLATTERS TO SHARE (based on 2 people)

#### **Tapas Platter £25**

Spanish Meatballs in Red Wine Sauce, Chicken & Chorizo Skewers, Stuffed Padron Peppers, Chilli Garlic King Prawns, Ham & Cheese Croquettes, Halloumi Fries, Focaccia Bread & Hummus Dips (GF on request)

#### Seafood Platter £25

Cajun Spiced Calamari, Beer Battered Fish Bites, Gin Cured Salmon Gravadlax, Sweet Chilli King Prawn Skewers, Charred Asparagus Spears,Pickled Shallot Salad, Tomato & Olive Salsa & Skin-on Fries (DF, GF on request)

#### **Chargrill Platter £25**

Bacon Cheeseburger Sliders, Charred Mini Short Ribs, Hot & Spicy Chicken Wings, Minted Lamb Kofta, Cajun Halloumi Fries, Corn Cobettes, Loaded Hasselback Potatoes & Mustard Slaw (GF, DF on request)

#### Vegan Delight Platter £25

Balsamic Vegetable Kebabs, Tofu, Courgette & Herb Cakes, Mexican Rice, Sesame Crusted Tofu, Marinated Olives, Sun Blushed Tomatoes, Focaccia Bread & Hummus Dips

(DF, Vegan, GF on request)

#### **GF** = Gluten Free **DF** = Dairy Free **Ve** = Vegetarian **V** = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please make a member of staff aware of any allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Please ask for allergen information or inform us of your allergies/dietary requirements every time you visit as ingredients may have changed since your last purchase. Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can beremoved. All tips are paid to the hotel staff. Our suppliers and chefs take great care to remove any bones fromour boneless items however there could still be a small chance of finding one.

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LUNCH & GARDEN MENU

### LIGHT BITES & SANDWICHES

All sandwiches can be made with GF bread

£8
£6
£6
£7
£6
£5

## SIDE ORDERS

Skin on Fries (GF, DF, Ve, V)	£3.50
Mexican Rice (GF, DF, Ve, V)	£3.50
Halloumi Fries (GF, Ve)	£3.50
Beer Battered Onion Rings (Ve, DF)	£3.50
Dressed House Salad (GF, DF, Ve, V)	£3.50
Seasonal Vegetables (GF, DF, Ve, V)	£3.50

### DESSERTS

Ice Cream or Sorbet Sundae	£5	
Fruit Salsa, Chantilly Cream & Chocolate Wafer		
(V, GF on request)		
Homemade Raspberry Mille Feuille	£5.50	
Whipped Pistachio Mousse & Crème Pâtissière	e (Ve)	
Mango & Basil Mousse	£5.50	
Passion Fruit Gel, Exotic Fruit Salsa & Crisp Sal	ole Biscuit	
(GF, Ve)		
Gingerbread Sticky Toffee Pudding	£5.50	
Salted Caramel Ice Cream & Pecan Brittle (DF, V)	)	

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