

BANNATYNE SPA HOTEL HASTINGS

MAXINES LUNCH MENU

2 Course - £19.95 3 Course - £22.95

Starters:

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

Heirloom tomatoes and Buffalo mozzarella salad with orange and extra virgin olive oil (v,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

Mains:

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

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

Catch of the day (gf*)

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 12 oz 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

GF = Gluten free **GF*** = Gluten free alternative available **DF** = Dairy free **V** = Vegetarian **Ve** = Vegan **Ve*** = Vegan alternative available