



BANNATYNE HOTEL DARLINGTON

SUNDAY EVENING MENU

Served Sunday 5.00pm - 9.00pm | Enjoy 10% off your food bill when you dine between 5pm and 6pm
2 courses from £17.00 | 3 courses from £20.00

TO START

SOUP OF THE DAY

with bread (GF, DF, V)

BLACK PUDDING BEIGNETS

pancetta crisps and red onion marmalade

CHARGRILLED HALLOUMI AND SUN BLUSHED TOMATO SALAD

pesto dressing (GF, V)

PEARLS OF SEASONAL MELON

prosciutto ham and ginger syrup (GF, DF)

SMOKED SALMON AND AVOCADO BRUSCHETTA

lime vinaigrette (GF, DF)

SMOKED HADDOCK FISHCAKES

wilted spinach and dill cream

TO FOLLOW

GARLIC AND ROSEMARY ROASTED LEG OF LAMB

(GF, DF)

MUSTARD GLAZED LOIN OF PORK

(GF, DF)

LEMON AND THYME ROASTED CHICKEN

(GF, DF)

ROAST TOPSIDE OF BRITISH BEEF

(GF, DF)

CITRUS BUTTER POACHED FILLET OF SALMON

crushed potato cake, sauteed kale (GF)

ROASTED VEGETABLE LASAGNE

garlic ciabatta and rocket salad (Ve)

FAMILY FAVOURITES

CHILLI CON CARNE

braised rice and sour cream (GF)

PIE OF THE DAY

served with chips and seasonal vegetables and pan gravy

FISH AND CHIPS

served with tartare sauce, homemade mushy peas (GF, DF)

SIZZLING CHICKEN FAJITAS

wraps and dips (DF)

BACON CHEESEBURGER

in a Kaiser bun, fries & coleslaw

SPICED GOAN CURRY

with haddock fillet, chicken or roasted vegetables, braised rice, naan bread and poppadom (GF, DF, V)

8OZ SIRLOIN STEAK

sauteed onions and mushrooms, grilled tomato and chunky chips. Includes a choice of peppercorn, diana or garlic butter sauce (GF, DF) (£9 supplement)

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff. Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff.

Please note, dishes labelled GF, DF, Ve and V can be adapted to suit these requirements upon request.

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



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A BIT ON THE SIDE

PIGS IN BLANKETS	£2.50	HONEY ROAST PARSNIPS	£1.95
SWEET POTATO MASH	£1.95	CREAMED LEEKS AND BACON	£1.95
STUFFING BALLS	£1.95	SAUTEED CARROT AND SWEDE	£1.95

FOR AFTERS

BAKED BLUEBERRY CHEESECAKE
vanilla pod ice cream (Ve)

TROPICAL FRUIT ETON MESS
passionfruit cream (GF, Ve)

CHERRY AND ALMOND BROWNIE
sour cherry sorbet (DF, V)

STICKY TOFFEE PUDDING
butterscotch sauce (Ve)

LEMON AND RASPBERRY POSSET
pistachio shortbread (GF, Ve)

WARMED BAKEWELL TART
creme anglaise (Ve)

COFFEE MENU

CAPPUCCINO	£2.50	HOT CHOCOLATE	£2.50
LATTE	£2.50	LIQUEUR COFFEE	£6.95
ESPRESSO	£2.50	<i>Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto</i>	

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