

Stalls Café Bar - Pre-Concert Menu The Bridgewater Hall

Starters

Soup of the day

Roulade of chicken filled with goats' cheese, artichoke and herbs,
accompanied with a roast red pepper and pea shoot salad with a lemon vinaigrette

Sweet chilli marinated feta, tian of sliced cucumber and aubergine tapenade
with a roast garlic and basil mayonnaise

Rosace of smoked salmon with sweet pickled red onion,
served with a caper and dill salad, and mixed herb sour cream

Mains

Timbale of pan-fried aubergine, red onion, roast red pepper, tomato and potato,
served with a warm potato and mixed pea salad

Vegetarian dish of the day

Market dish of the day

Pan-fried sea bass fillet
served with saffron and prawn pilaf, and a bisque cream

Slowly braised beef,
wild mushroom and leek in a stroganoff sauce, served with green onion and herb mash

Desserts

Toffee & pecan nut cheese cake
served with chocolate sauce

Sticky toffee pudding
served with butterscotch sauce & fresh red currants

Dessert of the day