

CHILDREN'S MENU

A 3 course meal package - £10 (last order 8:00pm)

STARTERS

Soup Of The Day (V)

Homemade soup of the day.
(please ask for details)

Potato Boats

Cheese & ham **or** plain cheese filled potato boats (V),
served with a sour cream and chive sauce.

'Cheezy' Garlic Bread

3 pieces of garlic bread with melted cheese.

'Cheezy' Sticks And Dip

3 breaded mozzarella cheese sticks
accompanied by a homemade tomato sauce.

MAIN COURSES

Jacket Potato (V)

Oven baked potato filled with cheese and beans.

Vegetarian Spaghetti (V)

Spaghetti served in a tomato sauce.

Cheese Burger And Chips

4oz* beef burger and cheese in a bun served with chips and 3 onion rings.

Junior Spaghetti Bolognese

Homemade beef and herb Bolognese sauce served with spaghetti.

Ham, Egg, Chips And Beans

Slice of home cooked ham topped with a fried egg,
served with chips and baked beans.

Fish Fingers

5 breaded fish fingers served with chips and baked beans.

Stadium Fried Chicken

5 Southern fried chicken strips served with chips, 3 onion rings and gravy.

DESSERTS

Chocolate Brownie

Warm chocolate brownie served with a scoop of ice cream.

Dippin Doughnuts

4 mini doughnuts served with a warm chocolate sauce.

Mixed Ice Cream With Mini Marshmallows

3 scoops from a selection of chocolate, strawberry and vanilla ice cream,
sprinkled with mini marshmallows, chocolate or strawberry syrup and a wafer.

House Crumble And Custard

Homemade fruit crumble served with warm custard.

Profiteroles

3 cream filled little choux buns drizzled with chocolate sauce.

CHILDREN'S FAVOURITE DRINKS

supplement charges apply

Robinsons Fruit Shoot (200ml)	Blackcurrant & Apple	£1.30
	Orange	£1.30
Ribena (288ml)	Blackcurrant	£1.30
J2O (275ml)	Apple & Raspberry	£2.00
	Apple & Mango	£2.00
	Orange & Passion fruit	£2.00

(V) Vegetarian. *Uncooked weight.

Menu items are subject to change and availability. All prices inclusive of VAT.

The Skyline Restaurant

THURSDAY MENU

THE SKYLINE RESTAURANT

Thursday Evening Package

£13.50 to include: starter & main course (supplement charges apply to steaks).

Last order 8pm.

Please note beverages and desserts are not included.

STARTERS

Soup Of The Day (V)

Homemade soup of the day.
(please ask for details)

Roast Beetroot And Mint Humus (V)

Freshly roasted beetroot, mint, chick peas and tahini humus,
served with rocket and pitta strips.
(gluten-free bread available upon request)

Melon With Parma Ham

Gondola of fresh honeydew melon and Parma ham

Melon on its own also available (V)

Smoked Mackerel Pâté

Homemade smoked mackerel and horseradish pâté,
served with toasted triangles.
(may contain small bones)

Pork And Fennel Meatballs

Homemade pork and fennel meatballs in a rich tomato and herb sauce,
served on a bed of spaghetti.

MAIN COURSES

Linguine With Broccoli And Cheese (V)

Linguine tossed and turned in a homemade broccoli and cheese sauce,
served with 2 pieces of garlic bread.

Vegetable Wellington (V)

A delicious medley of bell peppers, olives, parsnips, carrots and roasted aubergines,
mixed with a herbed tomato sauce with cheese, encased in puff pastry and oven baked.

Cottage Pie

A mix of mince beef and diced vegetables in a rich gravy and topped with buttery mashed potato,
served with seasonal vegetables.

Pulled Chicken And Chorizo

Pulled chicken in a white wine, chorizo and mushroom sauce served with fried rice.
(may contain bones)

Pork Stuffed Pepper

A signature homemade dish with bell pepper, rice, minced pork, chopped tomatoes,
carrots, fried onions, parsley and dill on a bed of tomato sauce and
served with sour cream, garnish and bread slices.

Stadium Salmon And Smoked Haddock Fishcake

Homemade salmon, smoked haddock, potato and chive fishcake,
coated in breadcrumbs and oven baked, served with chips and mushy peas.
(may contain small bones)

Spaghetti Bolognese

Homemade beef spaghetti Bolognese, served with 2 pieces of garlic bread.

SALAD

House Salad With Cold Meat

A mixture of homemade potato salad and coleslaw on a bed of mixed salad, topped with
pulled chicken and diced home cooked honey roast ham, served with a French dressing.

House Salad on its own also available (V)

STEAKS

Supplement charges apply

Grilled Sirloin Steak

8oz* grilled sirloin steak cooked to your liking,
served with grilled tomato, mushrooms chips and peas.
(Supplement £4, contains natural fat)

Pepper Steak

As per sirloin steak served with a portion of pepper sauce.
(Supplement £6.50, contains natural fat)

DESSERTS

Supplement charge of £3.50 applies to each dessert.

Lemon Or Mango Sorbet

Two scoops of lemon or mango sorbet served with a wafer.

Mixed Ice Cream

Choose three scoops from a selection of chocolate, strawberry and vanilla ice cream,
sprinkled with chopped nuts, served with chocolate or strawberry syrup and a wafer.

Clementine And Ginger Cheesecake

A light and refreshing cheesecake with a ginger biscuit base, topped with a layer of clementine
cheesecake finished with an orange and ginger glaze, served with a scoop of vanilla ice cream.

House Crumble And Custard

Homemade fruit crumble served with warm custard.

Sticky Toffee Pudding

Classic sticky toffee sponge pudding covered in a rich toffee sauce.

Lemon Meringue Pie

A sweet shortcrust pastry case with a lemon filling, topped with piped meringue,
served with a scoop of vanilla ice cream.

SIDE ORDERS

Supplement charges apply

Bread Roll & Butter (set of 4)

£2.75

Garlic Bread (4 slices)

£2.75

Portion Of Chips

£3.00

Side Salad

£3.00

HOT BEVERAGES

Supplement charges apply

Tea/Coffee/Mocha/Cappuccino/Latte/Hot Chocolate

£2.50

Liqueur Coffee

£5.50

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Allergen information is available on request. Please speak to the management team who will be able to provide a
listing of allergens contained in our menu. The allergen information we provide is specifically produced for our menu items.

Customers who suffer from food intolerance or allergies are advised to assess their own level of risk

All of our menu items are subject to availability and change.

We would strongly encourage our customers to share their experience with the restaurant management team at the time of visit.
Please ask a member of the waiting staff if you wish to speak to a manager.