

## **STARTERS**

- HOMEMADE SOUP OF THE DAY** – served with Ciabatta & butter.....£4.25
- TANDOORI CHICKEN** - pieces of chicken cooked in Tandoori sauce with minted yogurt.....£5.25
- PRAWN & SMOKED SALMON PARCEL** - Prawns in a Marie Rose Sauce wrapped in Finely Sliced Smoked Salmon.....£6.50
- OVEN BAKED MUSHROOMS** – with garlic in a cream & white wine sauce with Ciabatta bread.....£5.25
- MICHAEL' S PATE** - chicken liver pate blended with brandy. Served with warm toast.....£4.95
- MICHAEL'S SEAFOOD CREPE** - rolled crepe filled with mixed seafood in a creamy white wine sauce topped with melted mozzarella.....£6.50
- HOMEMADE THAI FISH CAKES** – served with a chilli dip.....£5.65
- MOULES MARINIERE** - succulent mussels in their shells cooked in white wine, cream & garlic served with ciabatta bread.....£6.25



## **MAIN COURSE**

- HOMEMADE STEAK & GUINNESS PIE IN SHORT CRUST PASTRY**.....£9.95
- HOMEMADE CHICKEN & HAM PIE IN SHORT CRUST PASTRY**.....£9.95
- GRILLED MARINATED CHICKEN BREAST** - whole chicken breast with a garlic & cream sauce.....£11.95
- TRADITIONAL ROAST BEEF** - served with Yorkshire pudding & roast potatoes.....£9.50
- ROAST LAMB** - served with Yorkshire pudding & roast potatoes.....£9.50
- WHOLE LEMON SOLE** - simply grilled served with king prawns, garlic & white wine sauce.....£16.50
- 10oz GRILLED SIRLOIN STEAK** - served with grilled mushrooms & tomato.....£15.25
- ADD** - Pepper & Brandy sauce.....£1.95

## MAIN COURSE CONTINUED

**PORK STEAK & APPLE** - served with a cider & cream sauce.....£10.95

**TUNA LOIN STEAK** - with asparagus, king prawns & crabmeat sauce.....£13.95

**SLOWLY ROASTED LAMB SHANK** - with honey & mint gravy & tempura vegetables.....£14.25

**POACHED SALMON FILLET** - simply served in a tarragon & butter sauce.....£10.95

**GRILLED GAMMON** - served with fried egg & grilled tomato.....£10.65

All served with Chips or Mixed Vegetables & New Potatoes.

**PRAWN & SALMON PASTA** - Tagliatelle mixed with prawns & smoked salmon tossed in a pesto sauce.....£10.50

**CARBONARA** - Tagliatelle mixed in creamy sauce with ham, onions & white wine.....£9.85

**STEAK MEAT BALLS** - Seasoned steak mince balls cooked in a rich tomato & basil sauce. Mixed with Tagliatelle – topped with mozzarella cheese – gently grilled.....£9.95



**CORONATION CHICKEN SALAD** – tender pieces of chicken breast blended with curry flavoured mayonnaise.....£9.25

**PRAWN & SALMON SALAD** – succulent prawn parcel wrapped with smoked salmon with mixed leaf salad drizzled with lemon juice,  
**Or** if you prefer Marie rose sauce.....£9.85

## SIZZLING STIR-FRY SELECTION

Choose either Chicken – Beef - Pork or King prawns.  
Then select the style of cooking you prefer from below:

**ORIENTAL SZECHUAN STYLE** – a rich tomato and chilli sauce, flavoured with soy sauce & ginger.....£10.50

**THAI GREEN OR RED CURRY** – a medium hot aromatic curry with coconut & Thai spices.....£10.50

**JAPANESE STYLE** – a black bean sauce with soy sauce, toasted sesame oil, cream sherry & spices.....£10.50

**IN GARLIC & CHILLI** - with mixed vegetables.....£10.50

All sizzling dishes served with boiled rice.

Add a portion of **Chips** - £2.00

## **VEGETARIAN SELECTION**

**SPINACH & RICOTTA CANNELLONI** – Pasta filled with spinach  
& ricotta covered with a rich creamy cheese sauce.....£ 8.95

**VEGETABLE HOT POT** – Red kidney beans – courgettes – Mixed peppers – carrots  
& aubergines in a herby tomato sauce topped with sliced potato.....£8.95

**MEDITERRANEAN ROASTED VEGETABLE PASTA** – Tagliatelle with roasted  
vegetables cooked in Tomato & basil sauce.....£8.50

Add a portion of **Garlic bread** - £1.95



## **SIDE ORDERS**

**SIDE SALAD WITH DRESSING**.....£2.50

**NEW POTATOES**.....£2.00

**CHIPS**.....£2.00

**WHITE or WHOLEMEAL BREAD or CIABATTA**.....£1.25

*VAT at current rate is included in our prices.*

*Our dishes may include nuts or nut traces.*

*All fish dishes particularly fresh fish may contain bones.*

**MICHAEL'S BRASSERIE**  
54 LOW PETERGATE – YORK – YO1 7HZ  
E-mail – [info@galtreslodgehotel.co.uk](mailto:info@galtreslodgehotel.co.uk)

## **DINNER TABLE D'HOTE MENU**

**2 COURSES £14.50**

**3 COURSES £18.25**

### **HOMEMADE SOUP OF THE DAY**

*Freshly prepared & served with ciabatta bread*

### **PRAWN COCKTAIL**

*Prawns topped with Marie rose sauce*

### **DEEP FRIED BREADED MUSHROOMS**

*Served with garlic mayonnaise*

### **HOME MADE THAI FISH CAKES**

*Served with a spicy chilli dip*

### **CHAMPAGNE PATE**

*Chicken liver blended with brandy & served with warm toast*



### **TRADITIONAL ROAST OF THE DAY**

*Served with Yorkshire pudding, roast potatoes in rich gravy*

### **HOMEMADE PIE OF THE DAY**

*Please see our daily special board*

### **GRILLED SALMON FILLET**

*Simply served in lemon & herb butter*

### **MEXICAN STYLE CAJUN CHICKEN BREAST**

*With sautéed onions & peppers & cooked in spices & tomato sauce*

*All served with Chips or Mixed Vegetables & New Potatoes.*

### **V. BROCCOLI & CREAM CHEESE PASTA**

*Tagliatelle with broccoli florets cooked in a creamy cheese sauce  
& topped with bread crumbs*

## **DESSERTS**

### **HOME MADE TREACLE SPONGE or HOME MADE CRUMBLE OF THE DAY**

*Above desserts served with either custard, ice cream or cream*

### **STICKY TOFFEE PUDDING**

*Served warm with a scoop of vanilla ice cream*

### **HOME MADE LEMON CHEESE CAKE**

### **RICH CHOCOLATE FUDGE CAKE**

### **ICE CREAM**

*(Ask for today's selection)*

**V.** = suitable for vegetarians. All fish dishes & particularly fresh fish may contain bones.  
Our dishes may include nuts or nut traces.

## **DINNER DESSERT MENU**

**£4.25**

### **RICH CRÈME BRÛLÉE**

*Authentic classic French Crème Brûlée*

### **HOME MADE LEMON CHEESE CAKE**

*Smooth & Creamy*

### **DARK CHOCOLATE FUDGE CAKE**

*Served warm with cream*

### **MERINGUE NEST**

*Filled with Rich Cream & mixed berry fruit*

### **STICKY TOFFEE PUDDING**

*Served warm with a scoop of Vanilla ice cream*

### **HOME MADE FRUIT CRUMBLE or TREACLE SPONGE**

*Served either with custard, ice cream  
or cream*

### **ICE CREAM**

*Ask for today's selection.*



### **EXTRAS**

#### **COFFEE or TEA**

*Why not end your meal with a Liqueur coffee.*