

Linen Table D'hôte

2 COURSES 17.50 • 3 COURSES 20

To Start

SOUP DU JOUR

Freshly made soup of the day (v)

LINEN CAESAR SALAD

Served with anchovy fillets on fresh salad with grated parmesan and garlic croutons

FUME MACKEREL PATE

With lemon paprika crème fraiche and mixed leaves

BEEF CARPACCIO

Served with rocket salad dressed with balsamic vinegar reduction and shavings of parmesan cheese

Mains

PAN FRIED RED MULLET

Served with ratatouille sauce and red onion confit

SUPREME OF CHICKEN

Served with white truffle mash potato and wild asparagus

7oz RUMP STEAK

Sundried tomato with flat mushroom and hand cut chips

RIGATONI ALLA NORMA

Grilled aubergine with basil Napolitana sauce and pecorino cheese (v)

Dessert

MANCHESTER235 TART

Served with Boddingtons ice cream

EARL GREY CRÈME BRÛLÉE

Crème brûlée with homemade shortbread

FOREST FRUIT PANNA COTTA

Panna cotta served with fresh forest fruit coulis

SELECTION OF BRITISH ISLE CHEESES

Crackers with celery and pear chutney

Please note some of our dishes may contain nuts

L I N E N
Restaurant @235