

# **PRIME RIB**

R E S T A U R A N T

## 2 Course Table D'Hote

**£12.95 per person**

### STARTERS

(including fresh bread & butter)

Piping Hot Bowl of Homemade Soup (v)

Roasted Rainbow Trout Fillet

Set on a Garden Pea Risotto, Curry Oil and Coriander Cress

Chicken Salad Niçoise

(Chicken, Green Beans, New Potatoes, Boiled Egg and Niçoise Dressing)

Pan-fried Breast of Wood Pigeon

With a Wild Garlic Paparadelle. Roasted Balsamic Cherry Tomatoes

### MAINS

(All served with Fresh Seasonal Vegetables)

Slow Cooked Belly Pork and Crispy Crackling

Spiced Apple Chutney, Carrot & Parsnip Puree, Calvados Jus

Paupiettes of Prawn Filled Lemon Sole

Baked in a Dill Cream with a Gruyere Cheese Crusted Top

Thai Green Vegetable Curry (v)

With Saffron Rice, Jasmine Samosas and Hand Cut Chips

Pan-fried Cod Loin Wrapped in Streaky Bacon

With a Basil Lemon Jelly and Tomato Compote

Pan-fried Garlic & Thyme Chicken Breast

With Creamy Mashed Potato and a Redcurrant and Wild Mushroom Jus

AFTER 7.30PM

Enjoy a complimentary glass of red or white wine with this menu

Please be aware that some dishes may contain traces of nuts or seeds  
Please note, all menus subject to change with no notice

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