

SAMPLE QUILLS MENU



THE OAKS
HOTEL, BURNLEY

STARTERS

Homemade Soup £5.5 v
Warm bread roll, butter

Caramelised feta cheese & onion tart £7.5 v
Roasted garlic & chive cream, watercress salad

Crab Cakes £8
Mango & chilli salsa

BBQ Pulled Pork Bon-Bons £7.5
Rich Homemade BBQ Sauce, Watercress Salad, Blackpudding Crumb

Smoked salmon roulade £9
Prawn and dill mousse, beet puree, Melba toast

Fennel & radish salad £7.5 v
Pickled peaches, Parmesan shavings, basil pesto dressing

Chicken liver & poached apple pate £8.5
Rhubarb & onion chutney, toasted croutes, petit salad

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MAINS

Flat Iron Steak £18

Wilted greens, creamed potatoes, red wine & Beet jus

Grilled haddock fillet £15.5

New potato & pea salad, Garlic & chive cream

Potato Gnocchi £14 v

Wild mushrooms, sautéed spinach, white wine cream reduction

Duck Breast £17.5

Charred Pak Choi, roasted spring vegetables, potato crisps, redcurrant jus

Smoked kipper & salmon fishcake £16.5

Pea puree, watercress salad, poached hen's egg

Blackened garlic Chicken £17

Sautéed wild mushrooms, roasted rosemary potatoes, Red wine jus

Beetroot risotto £16.5 v

Fresh basil, feta cheese topping

Cajun Spiced Chicken Breast £15.5

Fragrant Couscous With Spring Onion & Spinach, Mini Roasted Potatoes

Cheese & Onion Pie £14.5 v

Triple cooked chips, sautéed fine beans, red wine jus

Off the Grill:

served with triple cooked chips, roasted tomato & flat mushrooms

8oz sirloin steak £24

8oz rump steak £23

Butterflied mustard chicken £21

Burgers: served on brioche buns alongside triple cooked chips & mixed salad

Classic beef and cheese £15.5

BBQ Pulled pork £15

Spiced bean £14.5 v

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SAUCES £3

Peppercorn v
Red wine jus v
Roasted garlic & chive cream v
Redcurrant jus v

SIDES

Roasted vegetables £4.5 v
Mixed salad £3.5 v
Mustard seed mash £4 v
Sautéed greens £3.5 v
Onion rings £4 v
Triple cooked chips £4 v

UPGRADE HOMEMADE DESSERTS

Lemon posset £6 v
Basil shortbread

Warm chocolate brownie £6.5 v
Dark Chocolate sauce and vanilla ice cream

White chocolate cheesecake £6.5 v
Dark chocolate shavings, crème anglaise

Eton-mess £6 v
Chantilly cream, wild berry compote, crisp meringue pieces

Traditional Sticky toffee pudding £7 v
Butterscotch sauce, salted caramel ice cream

Warm Rhubarb tart £6.5 v
Amoretti crumb, pouring cream