

# Royal Hotel Skegness

## Main Restaurant Menu

### Starters

Chefs homemade soup of the day

*Served with a bread roll and butter*

£4.00

Prawn cocktail

*Coated in marie rose sauce and served with brown bread and butter*

£4.95

Baked whole button mushrooms

*Cooked in a garlic and herb butter, topped with grilled parmesan with a side of flatbread*

£4.95

Breaded Whitebait

*Deep fried crispy whitebait with a tartare dip and lemon wedge*

£4.95

Farmhouse paté

*Served with redcurrant jelly and toasted bloomer bread*

£4.25

Mediterranean sharer platter (suitable for 2)

*Black olives, baked chorizo, Parma ham, mozzarella balls, sun dried tomatoes,  
battered calamari rings and garlic flatbread*

£7.95

## Traditional Main Dishes

### Chargrilled 8oz sirloin steak

*Cooked to your liking, served with tomato, mushroom, garden peas, chips or new potatoes and a choice of creamy black pepper sauce or diane sauce*

£15.50

### Hunters chicken

*Topped with grilled bacon, barbecue sauce and melted cheese, served with chips and garden peas*

£11

### Braised beef Diane

*Slow braised beef in a creamy diane sauce, served upon creamy mash, garden peas and green beans*

£11

### Grilled 8oz horseshoe gammon

*Served with chips and peas and a choice of fried eggs or pineapple rings*

£11

### Fish 'n' chips

*Beer battered cod fillet served with chips, mushy peas, lemon wedge and tartare sauce*

£11

### Mushroom stroganoff

*Sliced button mushrooms and red onions in a creamy stroganoff sauce served with pilau rice*

£10.50

## Mediterranean Main Dishes

### Lamb ragu penne pasta

*Minced lamb slow cooked with tomatoes, garlic, chilli, herbs and vegetables, served on penne pasta and topped with parmesan*

£11

### Chicken and parma ham linguine

*Pieces of chicken and parma ham with red onions, mushrooms and linguine in a creamy parmesan sauce*

£11

### Salmon and pesto pasta

*Supreme of Salmon with an olive, green pesto and feta crust, set upon your choice of roasted herb potatoes or linguine, with peppers, onions and sun dried tomatoes*

£11.95

### Mediterranean vegetable bake

*Tomatoes, peppers, olives, chilli, onions, zucchini noodles and penne pasta in a tomato and herb sauce*

£10.50

## Desserts

### Chefs hot dessert of the day

*Served with a choice of dairy custard, pouring cream or vanilla ice cream*  
£4

### Cheesecake of the day

*Served with whipped cream and dessert sauce*  
£4.50

### Nutty professor waffle

*Belgian waffle topped with vanilla and chocolate ice cream, Ferrero Rocher pieces, whipped cream, toasted nuts and chocolate sauce*  
£4.95

### Honeycomb waffle

*Belgian waffle topped with vanilla ice cream, crushed honeycomb chocolate, whipped cream and drizzled with honey*  
£4.95

### Eton mess sundae

*Crushed meringue, strawberries, whipped cream, vanilla and strawberry ice cream, with raspberry coulis and topped with toasted almonds*  
£4.95

### Profiterole sundae

*Dairy cream filled profiteroles with vanilla and butterscotch ice cream, a duo of chocolate and toffee sauce and finished with whipped cream*  
£4.95

### The ice cream parlour

*Choose 3 flavours for your creation, served with whipped cream and wafers*

Bourbon vanilla

Swiss chocolate

Salted caramel

Strawberry and clotted cream

Butterscotch

Pistachio

Mint choc chip

Rum 'n' raisin

Vegan – Honeycomb, Vanilla, Coconut, Fruit Sorbet

£4.95