

The Kinmel Hotel

Sample Evening menu

Starters

- Homemade Vegetable Soup** served with a crusty roll
Homemade Crab Cakes served with crispy leaves and a sweet chilli dip
Mini Caesar Salad - mixed leaf salad drizzled in Caesar dressing finished with croutons
Trio of Melon with mixed berries and raspberry coulis
A Choice of Orange, Grapefruit or Tomato Juice

Mains

- Honey Baked Ham** served with parsley sauce and boiled potatoes
Grilled Trout with tomato and onion salsa set on crushed new potatoes
Sausages served on a bed of creamed mash potatoes with an onion gravy
Pan fried 8oz Sirloin Steak cooked to your liking, served with homemade chunky chips, mushrooms, grilled tomato and onion rings (£2 supplement)
- Diane or pepper sauce are available upon request -
Prawn and Avocado Salad with Marie rose dressing and a selection of breads

Desserts

- Homemade Sticky Toffee Pudding** served warm with custard
Homemade Chocolate Brandy Torte served with cream
Homemade Raspberry Meringue Roulade served with cream
Caramelised Oranges served with cream or ice cream
Trio of Ice Cream
Selection of Cheese and Biscuits

3 Course meal is available at £12.50
Or inclusive with our dinner, bed and breakfast package

Tea or Coffee served with Mints £1.50
Liquor Coffee £3.00

Irish Whiskey, Tia Maria, Brandy, Baileys, Southern Comfort, Whisky Liquor etc topped with fresh Cream

All our food is fresh and prepared daily.

Please advise a member of staff if you have any allergies as some dishes may contain ingredients not listed on the menu above. Unfortunately we can not guarantee that all food is free from nuts or nut oil.
All dishes are subject to availability.