

## Desserts

### *Chocolate Orange Bar*

A chocolate biscuit base layered with orange truffle, topped with dark chocolate mousse and decorated with chocolate popping candy

### *Eton Mess Sundae*

Crushed meringue, mixed berries and vanilla ice cream topped with whipped cream and strawberry sauce

### *Traditional Lemon Sponge Pudding*

A delicious light sponge drizzled with a tangy lemon curd served with lashings of creamy vanilla custard

### *Woodlands Fruit Cheesecake*

Rich creamy vanilla cheesecake on a biscuit crumb base topped with juicy woodland fruits

### *Cheese & Biscuits*

A selection of British and Continental cheese served with an assortment of biscuits and crackers and an apple and ale chutney

### *Ice Cream Of The Day*

Ask your server for today's tempting selection

All dishes may contain trace elements of nut and other hidden ingredients. Allergy advice is available upon request.

Please advise us of any allergies to prevent misunderstanding.

Fish dishes may contain bones.

Menu to start 01/03/2018

A summer menu will be in operation during July - September 2018.

Visit [www.monmoredogs.co.uk](http://www.monmoredogs.co.uk) for more information.

Dishes are subject to availability.

**Book online - [www.monmoredogs.co.uk](http://www.monmoredogs.co.uk)**

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Tel: 01902 452648

# Menu

Monmore Green

## Starters

### *Soup Of The Day*

Served with crispy croutons

### *Garlic Mushrooms*

Button mushrooms cooked in a white wine, garlic and cream sauce, accompanied with warm crusty bread

### *BBQ Pulled Pork*

Pork strips smothered in a sticky barbeque marinade resting on a bed of lettuce, served with a tangy barbeque dip

### *Melon & Fruits (V)*

Slices of juicy melon complimented with a selection of seasonal fruits and a tangy raspberry coulis

### *Halloumi Salad*

Pan fried Halloumi cheese presented on a bed of seasonal leaves and enhanced with a sweet chilli sauce

### *Prawn Salad*

Finest Greenland prawns smothered with our own seafood sauce, accompanied with a salad garnish and wholegrain bread

## Mains

### *Lemon Butter Chicken*

Pan fried chicken breast in a light lemon butter sauce accompanied with vegetable rice and seasoned chunky chips

### *Loin Of Pork*

Delicious pork loin baked in the oven, served on a bed of garlic and herb mash. Covered with a rich cider, onion and apple gravy and accompanied by seasonal vegetables

### *Smoked Mackerel & Potato Salad*

A tasty smoked mackerel fillet, presented on a hot potato salad blended with fresh mint, spring onions and thyme. Drizzled with a mustard mayonnaise and finished with a dressed salad garnish

### *Sirloin Steak*

Prime cut of sirloin steak char-grilled to your preference and served with sautéed mushrooms, beer battered onion rings, a salad garnish and seasoned chunky chips

### *Caribbean Chicken*

A succulent chicken breast marinated in jerk spices served with Jamaican style rice and peas, homemade coleslaw, sweet potato fries and a salad garnish

### *Roast Lamb Chump*

A mouth-watering chump of tender lamb sitting on fluffy mashed potatoes enhanced by a rich redcurrant, mint and rosemary jus. Accompanied with seasonal vegetables

### *Mushroom & Spinach Lasagne (V)*

Pan fried mushrooms and steamed spinach bound in a creamy béchamel sauce layered with pasta sheets and topped with a vegetarian cheesy crust.

Served with a side salad

If you would prefer you can switch to new potatoes, a jacket potato or a side salad.