

THE SPEIGHT'S ***
ALE HOUSE
— GENEROUS TO A FAULT —
GREYMOUTH

Starters

Soup of the day

Chef's creation

Moeraki Mussels

Green lip mussels, steamed open in a white wine, red chilli and coconut cream broth with sour dough

Mains

Vegetarian Filo Parcel V

Golden filo parcel stuffed with roasted pumpkin, kumara, carrot, parsnip and red onion, char grilled vegetable relish and feta, served with julienne vegetable salad

Bert Munro Beef Fillet

200gram prime beef fillet cooked to your liking, with cabernet jus, served on potato mash and roasted pumpkin, kumara, carrot, parsnip and red onion

Catlin's Salmon Fillet GF

Salmon fillet served with lemon scented couscous, caramelized baby carrots, asparagus with hollandaise sauce

Desserts

Sticky Date Pudding

An old favorite, topped with a caramel sauce, served with hokey pokey ice cream and whipped cream

Banoffie Pie

Delicious caramel layered on top of a biscuit crust topped with fresh bananas served with vanilla ice cream and whipped cream