

THE BRICKLAYERS ARMS
SEVENOAKS CONSERVATIVE SUPPER
21ST NOVEMBER

STARTERS

Chicken Liver Pate Served with Toast and Salad (*)

Leek and Potato Soup with Crusty Bread (v/*)

Tempura King Prawns Served with Sweet Chilli Sauce and Salad (*)

MAINS

Sirloin Steak, Served with Mushrooms, Tomatoes, Chips, Peas and a Garlic Butter (gf)

Baked Haddock Florentine in a Creamy, Cheese and Spinach Sauce Served with Mash and Veg

Vegetable Thai Red Curry, Served with Boiled Rice and Prawn Crackers (V/*)

DESSERTS

Warm Chocolate Fudge Cake with Ice Cream

Crème Brulée with Shortbread (*)

Apple and Berry Crumble Served with Custard

Cheese Board, Sussex Mature Cheddar, French Brie and Colston Bassett Stilton served with Crackers, Grapes, Celery and Chutney

Glass of Pocas Tawny Port

We pride ourselves at The Bricklayers on using many local suppliers for our ingredients, with thanks to **Cottage Farm Meat, Cherry Ripe Veg, Leo the Baker and Chapmans of Sevenoaks Fish.**

We are a family friendly pub, and we know children can have wide ranging tastes. For that reason, most of our menu is available to be reduced in size for children or smaller appetites – please just ask.

v-vegetarian ve-vegan gf-gluten free *can be made gluten free n-nuts