



Skylark Hotel
— & —
Conference Centre

Sunday Lunch

Starters

Melon and prosciutto

Melon with summer fruits

Prawn cocktail

Wholetail scampi

Served with homemade tartare sauce

Chef's pâté

Served with toast and red onion chutney

Mild and wild chicken breast fillets

Served with lager and lime BBQ dip and dressed salad

Crispy fried whitebait

Served with homemade tartare sauce and dressed salad

Antipasti

A plate of Prosciutto, salami, cheese, pepperoni, olives and marinated vegetables

King prawns

Cooked in garlic butter and served with lemon and parsley

Skylark Hotel

*Aviation Way
Southend-on-Sea
SS2 6UN*

*Email: dining@skylarkhotel.co.uk
Telephone: 01702 279955
Website: www.skylarkhotel.co.uk*



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Main Courses

Roast Sirloin of beef cooked as you like it

Roast breast of duck with apple sauce

Roast chump of lamb

Fillets of sea bass with soft herb and lemon butter

Thyme roasted breast of chicken

***Slow braised Mediterranean vegetables in a rich tomato and herb sauce topped
with Cornish goat's cheese and puff pastry***

Desserts

Meringue with ice cream, whipped cream and berry compote

Chocolate fudge cake

Sticky toffee pudding

Lemon Brulee

Affogato

Rossi vanilla ice cream, drowned in espresso with a sprinkle of biscuit

(Also available with Bailey's ice cream)

Cheese selection

2 Courses: £14.95

3 Courses: £18.95

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