

3 COURSE MEAL & BOTTLE OF WINE



Book Now At Reception or email fandb@traffordhallhotel.com



3 COURSE DINNER MENU —



ACM

APPETIZERS

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes & basil drizzled with balsamic glaze.

SHRIMP COCKTAIL

Chilled shrimp served with tangy cocktail sauce.



SALAD

CLASSIC CAESAR SALAD

Crisp romaine lettuce, garlic croutons, & shaved Parmesan cheese tossed in Caesar dressing.



MAIN COURSE

FILET MIGNON Grilled to perfection and served with a red wine reduction.

GARLIC MASHED POTATOES

Creamy mashed potatoes with roasted garlic.

ASPARAGUS BUNDLES

Fresh asparagus spears wrapped in prosciutto and roasted.



DESSERT

CHOCOLATE LAVA CAKE

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BEVERAGES

RED WINE

Choose a robust red wine such as Cabernet Sauvignon or Merlot to complement the steak.

SPARKLING WATER

Refreshing sparkling water with a twist of lemon or lime.