

# Silk Room

## Champagne Bar & Restaurant

### Party Menu

#### Starters

<b>Goats Cheese Brushetta (V)</b> With chopped vine tomatoes, red onions, garlic, basil & olive oil	<b>£3.80</b>
<b>Garlic Bread (V)</b> Served plain or with tomato or cheese	<b>£3.80</b>
<b>Tomato &amp; Basil Soup (V)</b> With warm sliced baguette	<b>£4.00</b>
<b>Garlic Mushrooms (V)</b> Cooked in white wine, cream, garlic & basil	<b>£4.25</b>
<b>Chicken &amp; Red Berry Pate</b> On toasted sliced baguette	<b>£4.50</b>
<b>Lime Humus &amp; Olives (V)</b> Served with warm pita bread pockets & marinated olives	<b>£4.50</b>
<b>Chicken Caesar Salad</b> Cos leaves, caesar dressing, croutons, parmesan & char grilled chicken	<b>£4.95</b>
<b>Sautéed King Prawns</b> In garlic, butter, cream & basil	<b>£5.95</b>
<b>Smoked Salmon Parcels</b> With crème fresh, lemon & dill	<b>£6.50</b>

#### Main Courses

<b>Northumbrian Rib Eye Steak</b> Cooked to your liking, served with roasted tomatoes & homemade chunky chips Served with a peppercorn & stilton sauce	<b>£13.95</b> <b>£14.95</b>
<b>Thai Pesto Monkfish</b> Fillet of Monkfish sat on a bed of coconut mashed potato & rocket with a sweet pesto & chilli dressing	<b>£15.95</b>
<b>Pan Roasted Chicken with Stir Fried Vegetables</b> Roasted chicken served on a bed of orange & coriander stir fried vegetables	<b>£12.50</b>
<b>Oven Roasted Sea bass</b> Stuffed with sun dried tomatoes, olives, lemon & basil topped with a fresh herb & citrus jus served with a garden salad	<b>£16.95</b>
<b>Tuscan Penne (V)</b> Mediterranean vegetables & a touch of pesto tossed in light cream sauce	<b>£8.95</b>
<b>The Vegetarian Goat Pizza (V)</b> Slices of Hexham goats cheese, red onions, mixed peppers & mushrooms finished with balsamic vinegar & rocket	<b>£7.00</b>
<b>Lobster Ravioli</b> In a homemade tomato, garlic, cream, basil & Grey Goose vodka sauce	<b>£9.95</b>
<b>Chicken with Camembert &amp; Thyme</b> Roasted chicken stuffed with camembert & thyme wrapped in Prosciutto ham & drizzled in a Dijon & parsley sauce	<b>£12.95</b>

#### Delicacy

**Famous Kobe Wagyu Burger** **£16.95**  
Widely accepted as the most expensive and succulent meat in the world.

The cattle are reared in Kobe, Japan & massaged daily & fed on beer until they weigh three quarters of a tonne. This exceptional upbringing gives the meat its unique richness, tenderness & unique cost.

To sample this burger in Knightsbridge in London will set you back a mere £55!

Wagyu is also the only beef in the world scientifically proven to reduce Cholesterol levels & first went on sale in Harrods in 2003.

The delicacy is a favourite of the stars with James Bond legend Pierce Brosnan & Tennis ace Boris Becker regularly tucking into the Wagyu burger.

At Silk Room the Wagyu burger is served in a large fresh roll & packed with fresh Radicchio & Cos lettuce leaves, sliced beef tomatoes, cucumber, red onions and served with homemade chunky chips.

#### Delicacy

**Crocodile Tail Fillet Steak** **£18.95**  
These large aquatic reptiles live throughout the tropics congregating in fresh water habitats and are one of only a few species to have changed little since the time of the dinosaurs.

Living on average around 70 years crocodile tail fillet is high in nutritional value & a recognised delicacy enjoyed around the world from Australia to the United States.

The largest crocodile in the world currently resides at the Bhitarkanika Wildlife Sanctuary in India. Measuring 7.1 metres it has a bite strength of 3000lbs per square inch comparing to 350psi for a large shark.

At Silk Room this delicately flavoured white meat is freshly seasoned with cracked black pepper & sea salt and served on a bed of sliced juicy mango. It is drizzled with a basil, garlic & parsley jus served with baby crushed potatoes.

#### Delicacy

**Kangaroo Fillet Steak** **£18.95**  
**Caramelised Pear & Red Currant Jus**  
Kangaroo meat forms an important part of the traditional Australian Aboriginal diet & is called Kere Aherre by the natives of Central Australia.

The Kangaroo was first discovered by Europeans in 1770 by Captain James Cook on the banks of the Endeavour River when he was exploring Australia & still to this day is the only large animal in the world to use hopping as a means of locomotion.

Kangaroo is a red meat high in protein, low in fat and rich in iron giving it a dark appearance similar to roast beef. It is best cooked medium rare.

At Silk Room the Kangaroo fillet is cut into medallions & cooked with onions & bacon then finished with a port, red currant & butter jus with caramelised pears

#### Side Orders (V)

<b>Leafy Side Salad</b>	<b>£1.95</b>
<b>Tomato &amp; Onion Salad</b>	<b>£1.95</b>
<b>Homemade Chunky Chips</b>	<b>£2.95</b>
<b>Homemade Onion Rings</b>	<b>£3.00</b>
<b>Chive &amp; Parmesan Mashed Potato</b>	<b>£3.50</b>
<b>Roasted Seasonal Root Vegetables</b>	<b>£3.50</b>

**V** Suitable for Vegetarians

Although measures have been taken there still may be traces of nuts in the dishes.

10% optional service charge will be added to your bill.

10% automatic service charge will be added to parties of 8 persons and over.

Thank you for dining at Silk Room