

Black Rock Grill

BLACK ROCK GRILL

143 The Canopy Restaurant
143 High Street,
Epsom,
Surrey
KT19 8EH
Call 01372 745330 for bookings

143 THE CANOPY RESTAURANT

WWW.143THECANOPY.COM

Mothering Sunday Lunch

3rd April 2011

MENU

- Glazed goat's cheese & beetroot with pea shoot salad, red basil salad
- Caramelised scallops on celeriac puree with garlic bacon lardoons on rocket leaves
- Pea soup with mint infused truffle oil and parmesan crisps

Roast sirloin of Beef served on, parsnip puree, with rosemary & horseradish cream

Yorkshire pudding and red wine gravy

Oven baked breast of chicken stuffed with green pesto wrapped in smoked bacon, drizzled with sauce hollandaise and sun-blush tomatoes

**Pan-seared marlin served with mango, coriander, tomato and cucumber salsa and saffron rice

**Grilled egg plant layered with a rich tomato sauce, sweet potato, basil leaves, shredded mozzarella,

Romano cheese, rocket and micro green salad mix (v)

Chocolate box, chocolate sauce accompanied by a strawberry salad

Seasonal fruit kebabs drizzled with cardamom syrup

Red cherry upside-down tart served with vanilla pod ice cream

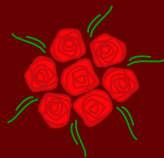
House Cheese and Biscuits

2 courses £21.50

3 courses £ 26.00

** denotes gluten free**

Subject to minor seasonal



GASTRONOMIC EVENING

28TH APRIL 2011

FOUR COURSES WITH SELECTED WINES

£60.00 PER PERSON

LIMITED AVAILABILITY EARLY BOOKING

RECOMMENDED

MENU WILL BE DISPLAYED ON OUR

WEBSITE SHORTLY

WINE & CHEESE EVENING COMING SOON

THE RESTAURANT IS AVAILABLE FOR CORPORATE PARTIES UP TO FORTY FIVE COVERS, OUR DERBY DAY SLOT IS STILL AVAILABLE PRIVATE FUNCTION ROOM AVAILABLE FOR SMALL PARTIES UP TO FOURTEEN PEOPLE

PLEASE VISIT OUR WEBSITE FOR OUR

SPRING VOUCHER

143 THE CANOPY

HAS BEEN AWARDED A SILVER MEDAL BY THE FOOD STANDARD AGENCY & SURREY COUNTY COUNCIL FOR THE EAT OUT & EAT WELL CHARTER BASED ON OUR LAST RECORDED FOOD HYGIENE INSPECTION THE CANOPY RESTAURANT WAS AWARDED



FOR EXCELLENCE IN FOOD HYGIENE AND SAFETY PRINCIPLES

THIS IS A NATIONAL AWARD. THE AWARD AIMS TO GIVE RECOGNITION TO FOOD PREMISES THAT HAVE ATTAINED AND MAINTAINED HIGH STANDARDS OF CLEANLINESS FOOD HYGIENE PRACTICES.