

Brit Week

At Palihouse

In honor of his native England and to preview the gastropub at the upcoming Palihouse Vine, Chef Brendan Collins invites you to enjoy his BRIT WEEK LA 2009 Menu.

2 COURSES—\$25

3 COURSES—\$30

1ST COURSE

**BETROOT AND NEW
POTATO SALAD**

*Smoked bacon, English
peas, poached organic egg*

**CHILLED ENGLISH
CUCUMBER SOUP**

*Poached Scottish salmon,
preserved lemon*

**BRITISH SHRIMP
COCKTAIL**

*Iceberg lettuce, Marie
Rose sauce, cayenne
pepper*

**WILD MUSHROOMS
ON TOAST**

Horseradish hollandaise

2ND COURSE

BANGERS AND MASH

*Imported Cumberland
sausage, "HP"
caramelized onion gravy*

**BRAISED SPRING
LAMB SHANK**

*Bubble and squeek, mint,
lamb sauce*

**CHEESE AND ONION
PASTIE**

*Wensleydale cheese,
marinated leek salad*

FISH AND CHIPS

*Atlantic cod, tartar sauce,
peas and tomato*

3RD COURSE

**TREACLE TART
AND CUSTARD**

SHERRY TRIFLE

STICKY TOFFEE PUDDING

Toffee ice cream

Brit Week At Palihouse

In honor of his native England and to preview the gastropub at the upcoming Palihouse Vine, Chef Brendan Collins invites you to enjoy his BRIT WEEK LA 2009 Menu.

2 COURSES—\$30

3 COURSES—\$38

AMUSE BOUCHE

Scotch egg with piccalilli

1ST COURSE

BETROOT AND NEW POTATO SALAD

*Smoked bacon, English
peas, poached organic egg*

CHILLED ENGLISH CUCUMBER SOUP

*Poached Scottish salmon,
preserved lemon*

BRITISH SHRIMP COCKTAIL

*Iceberg lettuce, Marie
Rose sauce, cayenne
pepper*

WILD MUSHROOMS ON TOAST

Horseradish hollandaise

PALIHOUSE PATE

Pear chutney, brioche

2ND COURSE

BANGERS AND MASH

*Imported Cumberland
sausage, “HP”
caramelized onion gravy*

BRAISED SPRING LAMB SHANK

*Bubble and squeek, mint,
lamb sauce*

CHEESE AND ONION PASTIE

*Wensleydale cheese,
marinated leek salad*

FISH AND CHIPS

*Atlantic cod, tartar sauce,
peas and tomato*

ROAST BEEF FILET

*Stuffed tomato, parsley,
Colman’s mustard*

3RD COURSE

TREACLE TART AND CUSTARD

SHERRY TRIFLE

STICKY TOFFEE PUDDING

Toffee ice cream

Brit Week

At Palihouse

In honor of his native England and to preview the gastropub at the upcoming Palihouse Vine, Chef Brendan Collins invites you to enjoy his BRIT WEEK LA 2009 Menu.

2 COURSES—\$25

3 COURSES—\$30

1ST COURSE

BRITISH SHRIMP COCKTAIL

*Iceberg lettuce, Marie
Rose sauce, cayenne
pepper*

PALIHOUSE PATE

Pear chutney, brioche

TOMATO SOUP

Cheddar croutons, basil

SEASONAL VEGETABLE SALAD

Raspberry vinaigrette

2ND COURSE

ROAST BEEF

*Yorkshire puddings,
carrots, peas, roast
potatoes, buttered
rutabaga*

BRAISED SPRING

LAMB SHANK

*Bubble and squeek, mint,
lamb sauce*

CHEESE AND ONION PASTIE

*Wensleydale cheese,
marinated leek salad*

PAN ROAST SCOTTISH SALMON

*Beetroot and new potato
salad, watercress puree*

3RD COURSE

TREACLE TART AND CUSTARD

SHERRY TRIFLE

STICKY TOFFEE PUDDING

Toffee ice cream