

FOOD MENU

TASTE BY THE ESTUARY



GENTING CASINO

WESTCLIFF

SUNDAY LUNCH

2 COURSES 21.95 | 3 COURSES 26.95

STARTERS

PRESSED HAM HOCK TERRINE

Honey-glazed ham hock, sourdough croutons, herb salad with lemon dressing and quince jelly 360 kcal

BAKED CAMEMBERT (V)

Whole Camembert baked with garlic and rosemary in artisan Italian pinsa bread, served with caramelised onion chutney 795 kcal

TODAY'S SEASONAL SOUP (V)

Served with warm artisan bread

GARLIC PARMESAN CHICKEN

Crispy chicken, garlic aioli, Parmesan and chives 648 kcal

GARLIC MUSHROOMS (VE)

Chestnut and button mushrooms in a vegan creamy garlic sauce, served over toasted sourdough 738 kcal

KING PRAWN COCKTAIL

Crisp baby gem lettuce, cucumber and cherry tomatoes in Marie Rose sauce, with paprika sourdough croutons and lemon 488 kcal

ROASTS

Our roasts are served with seasonal vegetables and roast potatoes, a Yorkshire pudding, sage and onion stuffing and gravy

BRITISH BEEF

28-day-aged beef striploin 1017 kcal

LOIN OF PORK

Succulent slow-roasted pork loin 1085 kcal

CHICKEN

Farm assured corn-fed chicken breast 1186 kcal

ROAST SALMON

Tender roasted salmon with rich hollandaise 1012 kcal
3 supplement applies

MAINS

BUTTERNUT SQUASH & LENTIL WELLINGTON (VE)

Served with seasonal vegetables, roast potatoes, sage & onion stuffing and gravy 1489 kcal

HAND BEER-BATTERED HAKE

Served with triple-cooked chips, homemade tartare sauce and minted pea purée 1523 kcal

EXTRAS

CAULIFLOWER CHEESE (V) 4 330 kcal

PIGS IN BLANKETS 4.5 347 kcal

ROAST POTATOES (VE) 4 629 kcal

SEASONAL VEGETABLES (VE) 4 134 kcal

YORKSHIRE PUDDING (V) 1.5 147 kcal

STUFFING (VE) 1.5 421 kcal

Extras and add-ons are an additional charge.

DESSERTS

ICE CREAM SELECTION (V)

Four scoops of your choice of ice cream, served with berries and a Belgian waffle. Ask your server for today's flavours
Vegan option available

APPLE CRUMBLE (VE)

Warm apple compote with an oat crumble topping, served with vegan custard 583 kcal

ESPRESSO MARTINI TIRAMISU (V)

Coffee and espresso-soaked sponge, mascarpone cream, cocoa and dark chocolate, finished with fresh raspberries and chocolate flake 458 kcal

STICKY TOFFEE PUDDING (VE)

Served with vegan salted caramel ice cream and caramelised walnuts 507 kcal

FERRERO ROCHER SUNDAE (V)

Vanilla ice cream layered with caramel, Ferrero Rocher, brownie pieces, whipped cream, chocolate and toffee sauce 1103 kcal

CHOCOLATE FONDANT (V)

Molten chocolate centre, caramelised hazelnuts, raspberry coulis and clotted cream vanilla ice cream 660 kcal

Adults need around 2000 calories a day
(VE) Vegan, (V) Vegetarian

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added. All gratuities go to the team that provided your meals and drinks. Subject to availability.



For allergen and calorie information, please scan the QR code or ask a member of the team for our dish allergen guide.