

Light Bites

full house (available after 11.30pm) £5.55

A popular course of two rashers of bacon, two sausages, two fried eggs, grilled tomato, beans and sautéed mushrooms.*

four cheese ravioli £4.55

Cheese filled pasta served in a rich cheddar cheese sauce with a hint of course grain mustard.

scampi £7.00

Breaded scampi fried lightly and served with a wedge of lemon.

salmon £7.95

Supreme of salmon simply grilled and served with a wedge of lemon.

omelette £4.60

Make your choice of two fillings from: cheese, onion, tomato, mushroom or/and ham. (extra fillings 25p surcharge)

pork chop £5.65

8oz pork chop served with grilled tomato, sautéed mushrooms and onion rings.

haddock £7.85

Fresh breaded haddock served with a wedge of lemon

All light bites are served with side salad and chips.

*Not served with side salad

GALA CASINOS

Sweets

cheese cake £3.85

A home made cheese cake made to order. Choose from the following flavours raspberry, chocolate, strawberry, lemon or why not just have it plain?

apple crumble £3.85

Apple crumble served with ice cream or double cream.

cool kahlua £2.45

Chocolate and orange ice served with crushed meringue, whipped cream and finished off with a splash of kahula and Grand Marnier liqueur.

strawberry melt £2.45

Fresh strawberries served with strawberry ice-cream smothered in whipped cream and crowned with a splash of grenadine.

concord ice-cream £2.45

A trio of chocolate, strawberry and mint choc chip ice-cream topped with whipped cream and a dash of blue bols liqueur.

banana midori crunch £2.45

Vanilla ice-cream served with meringue, whipped cream and topped with a splash of crème-de-banana.

Hot Beverages

A selection of finest coffees and teas are available on request or alternatively why not try one of our famous coffee liqueurs.

coffee £1.25
Freshly made ground coffee served with mints.

cappuccino £2.15

café latte £2.15

espresso £2.15

tea £1.25

A selection of Darjeeling, Assam, Earl Grey or blended tea served with mints.

(V) = vegetarians

Gala casinos liaise closely with our food suppliers to ensure the ingredients used do not include genetically modified maize or soya. For those with special dietary requirements or allergies who may wish to know about the ingredients used please ask for the manager.

Menu

We believe that a good dining experience can only be achieved when the customers individual requirements are met. Please do not hesitate to ask your host if you have any special requests and we will endeavour to provide them.



GALA CASINOS



Starters

soup of the day (v)	£1.95
A bowl of home made soup served with a crusty bread roll.	
prawn cocktail	£4.25
Juicy North Atlantic prawns set on a bed of lettuce, perfectly complimented with our home made marie rose sauce.	
creamy mussels	£3.95
Green lip mussels cooked in their shells with a bacon, spring onion and cream sauce.	
stuffed mushrooms	£2.25
Field mushrooms filled with cheddar cheese, spring onion, garlic and basil, grilled and served with a crisp side salad.	
crevettes	£7.55
Five crevettes slowly cooked in their own juices and garlic butter, served with lemon and garnish.	
scallops	£4.95
King scallops cooked in a mouth watering sauce of cheddar cheese, mushrooms and a hint of nutmeg.	
melon	£2.95
Half a ogen melon served fanned and chilled with a drizzle of mouth watering raspberry coulis.	
avocado (V)	£3.25
Ripe chunks of avocado set on a bed of lambs leaf lettuce and chopped tomato and crowned with a mouth watering mayonnaise and vinaigrette light dressing.	

Mains

caribbean lamb	£8.45
Tender lamb pan fried with peppers, onion, mange tout along with mixed spices and sweet chilli sauce finished off with a sprinkling of sesame seeds.	
mushroom tagliatelle (v)	£7.55
Juicy mushrooms flavoured with garlic and cream with a touch of capers, Dijon mustard and tarragon set on a bed of freshly cooked tagliatelle.	
creamed fillet	£7.25
Tender strips of fillet, pan fried in a sauce of mushrooms, sherry and cream. Finished with a touch of coarse grain mustard and served on a bed of rice.	
oriental pork	£7.95
Prime medallions of pork skewered with red onion, peppers and mushrooms, cooked on a charcoal grill set on a bed of rice and crowned with hoi sin sauce.	
stir fry quorn (v)	£8.55
Quorn stir fried along with mange tout, onion, peppers, spring onion and carrot served with rice.	
chicken cordon bleu	£7.95
A moist chicken supreme wrapped with bacon and cheddar cheese then coated with crisp bread crumbs and oven baked.	
sea bass	£7.25
Sea bass filets pan fried and set on a bed of sauté pak choi, served with soya sauce.	
duck and orange	£13.00
A tender succulent duck breast oven cooked in a full flavoured and mouth watering orange sauce.	



From the Grill

Each steak is cooked to your liking for that great flavour. served with grilled tomato, sautéed mushrooms and onion rings.

sirloin steak (8oz/227g)*	£11.95
rib eye steak (10oz/283g)*	£12.70
fillet steak (8oz/227g)*	£17.85
T-bone steak (16oz/454g)*	£18.70
To accompany your steak why not choose one of our delicious sauces	
peppercorn sauce	£1.85
diane sauce	£1.85
mushroom sauce	£1.85
All weights are given pre-cooking.	

Side Orders

vegetables of the day (a choice of two)	£1.25
potatoes of the day (a choice of two)	£1.25
garlic bread	£1.25
onion rings	£1.25
french fries	£1.25
homemade coleslaw	£1.25
rice	£1.25
side salad	£1.65

