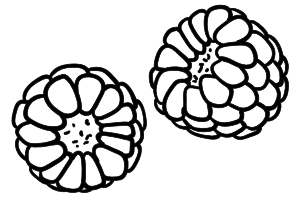
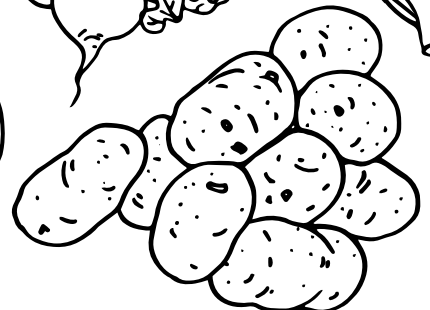
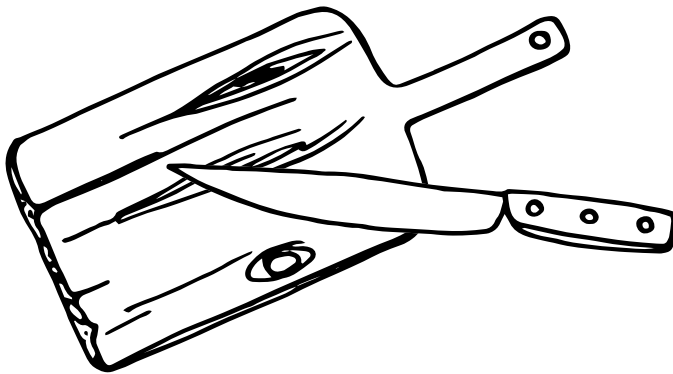
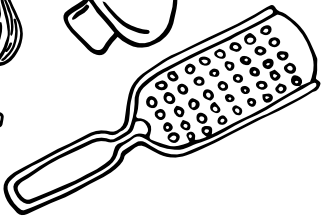
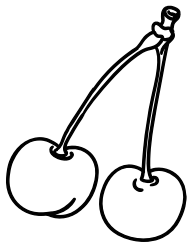


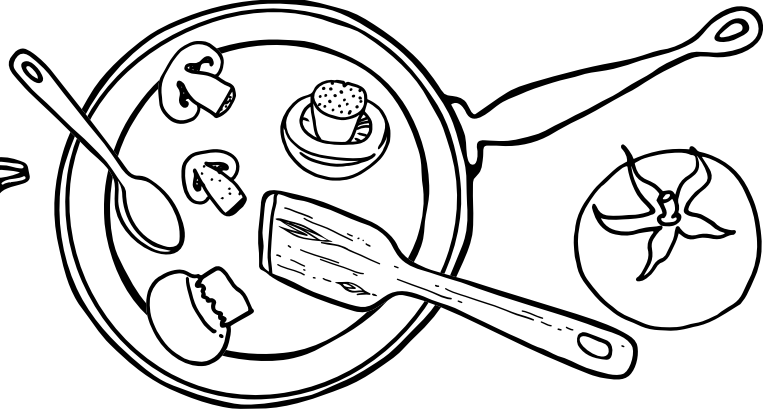
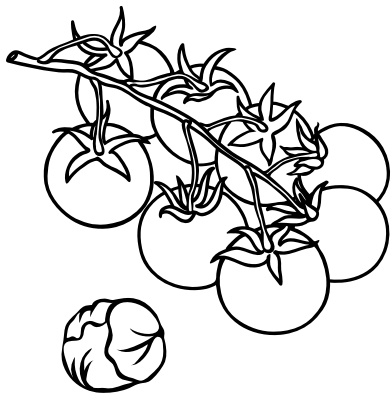
Nº 131



# LITTLE BITES

CHILDREN'S MENU





# WIN A CHILDREN'S COOKING WORKSHOP AT No.38 THE PARK...

Colour in your menu and you could win a workshop where you'll learn how to make your own delicious pizza and fruit filled muffins from scratch.

Once you've finished colouring please write your name, parent's telephone number and address then hand in to your friendly waiter.

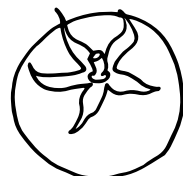
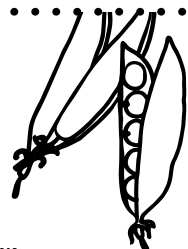
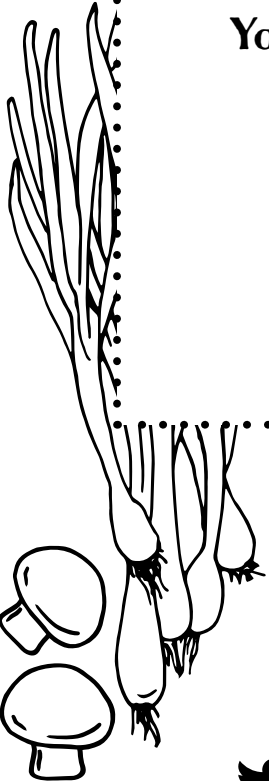
If you haven't had time to finish your colouring, don't worry!  
Take it home and bring it back once it is finished.

Your Name .....

Parent's Phone No .....

Your Address .....

.....



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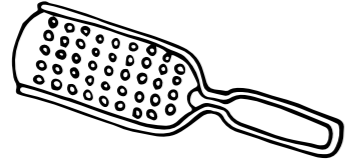
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## LITTLE LAMB MEATBALLS, TOMATO SAUCE & PARMESAN

50g Sliced ciabatta bread (crust removed)  
6 TBsp Milk  
250g Lamb mince  
250g Beef mince  
½ tsp Fennel seeds  
1 Clove garlic crushed  
2 TBsp Chopped parsley  
1 Egg (beaten)  
3 TBsp Grated parmesan plus extra to grate over when serving  
Whole nutmeg  
Pinch salt  
Ground black pepper  
250g Tinned chopped tomatoes  
Few basil leaves



Soak the bread in a bowl with the milk for min 10mins. Squeeze the bread and chop it finely. Add the chopped bread back into the milk.

Place the mince and all other ingredients into a large bowl apart from tomatoes & basil.

Add the soaked bread and milk to the mince. Knead until well combined.

Shape the mixture into 3.5cm balls.

Heat a large pan to accommodate all the meatballs, add sunflower oil to cover the pan over a medium heat.

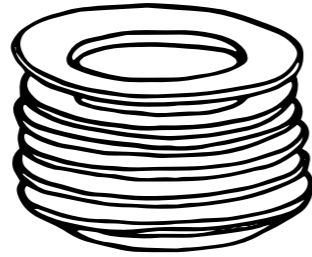
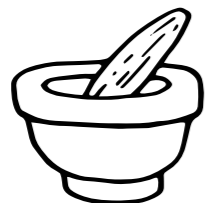
Saute the meatballs until brown all over, remove from the pan and set aside.

Add the chopped tomatoes to the pan and place back onto the heat. Bring to a slow simmer, add the basil and meatballs back into the sauce.

Cover with a lid and simmer for approx. 25mins.

Place onto a serving dish and grate over more parmesan.

Enjoy!



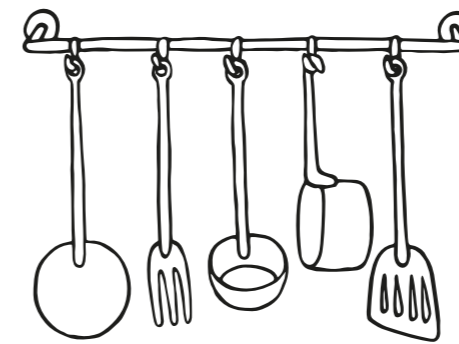
## LITTLE BITES

Crudites of Carrot, Celery, Cucumber & Hummus 3.50

Organic Dippy Eggs 4.00

Pigs in Blankets 4.50

Wiltshire Ham & Cheddar Sandwich or Egg & Cress Sandwich 4.00



## BIGGER BITES

Lamb Meatballs, Tomato and Broccoli 7.00

Cheese Burger 8.00

Grilled Sirloin Steak, Mushroom, Tomato 8.50

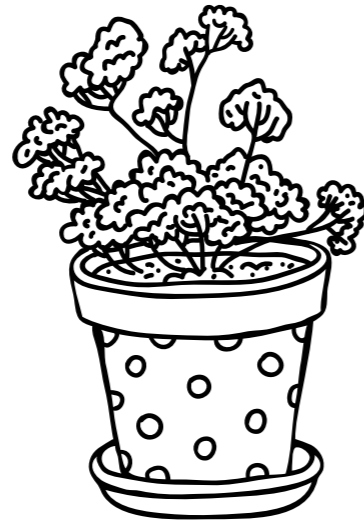
Today's Fish, Peas, Spinach & Lemon 8.00

Chicken Milanese, Green Beans & Parmesan 7.50

Penne Pomodoro 6.50

*Choice of side*

Mash, Chips, Cucumber & Tomato Salad,  
Broccoli, Peas or Green Beans



## PUDDING

Ice Cream Sundae 4.00

Fruit Cup 3.50

Ice Cream Cone 3.00

Sticky Toffee Pudding 4.00

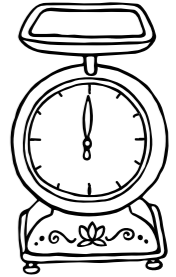


If you suffer from allergies, please ask a member of staff for recipe information before you order your food. Prices include VAT. A 12.5% discretionary service charge is placed on all bills.

OUR CHILDREN'S MENUS ARE ALL MADE DAILY, ORGANIC AND SENSIBLY SOURCED WHERE POSSIBLE

## STICKY TOFFEE PUDDING

70g Butter  
200g Dark brown sugar  
200g Chopped dried dates  
200g Self raising flour  
3 Small eggs  
180ml Water  
6g Bicarbonate of soda



Boil the chopped dates, water and bicarbonate of soda until dates have softened and leave to cool.

Cream together the butter and sugar using a mixer with the beater attachment.

Add the eggs slowly one at a time.

Add the flour.

Add the cold date/water mix.

Put into a lined loaf tin and bake at 170c ½ fan for 40-50 mins approx. until a knife comes out clean. For non fan-assisted ovens bake at 180-190°C.

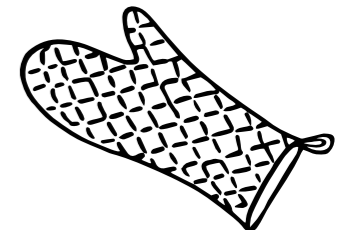
When cooked turn out onto a wire rack and allow to cool. When ready to serve cut the sponge into 8 thick slices and lay onto a deep baking tray, cover with the toffee sauce and place a lid on top (or cover with foil).

Return to the oven to heat through and absorb some of the sauce.

Serve with ice cream, custard or cream.

## STICKY TOFFEE SAUCE

625ml Double cream  
25g Black treacle  
25g Dark brown sugar  
15g Demerara sugar  
10g Caster sugar



Combine the ingredients into a sauce pan and slowly bring to the boil, whisking occasionally to prevent the sugars burning on the pan bottom.

Allow to simmer for 3-5 min to thicken the sauce and colour slightly.

Pour onto slices of sticky toffee sponge.