



SEASONAL DAILY SPECIALS

(Menu changed weekly)

STARTERS

Red Onion and Goats Cheese Tart

Fresh Asparagus and Prosciutto Bundles
with Hollandaise Sauce

Chicken Liver Parfait with Onion Bread

Smoked Salmon and Prawn Parcels

Smoked Salmon and Dill Mousse

Thai Style Fishcakes with Chilli Sauce

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MAIN COURSES

Garlic Butter Baked Plaice Fillet with New Potatoes and Salad

Venison with Redcurrant and wine served in a Filo Basket with
Roast Potatoes and Vegetables

Roast Duck Breast on Parsnip Mash with Blackberry Sauce with
Roast Potatoes and Vegetables

Oriental Salmon Parcels with New Potatoes and Salad

Beef Wellington with Brandy Sauce with Roast Potatoes and
Vegetables

Braised Pheasant with Chestnuts and Madeira with Dauphinoise
Potatoes and Vegetables

Lemon, thyme Butter and Parma Ham Roasted Poisson with
Roast Potatoes and Vegetables

Plaice Fillet Veronique with New Potatoes and Salad

Pheasant Breast with a Creamy Mango and Paprika Sauce on a
bed of Caramelized Onion with Roasted Roots and Vegetables
Creamy Garlic Mushrooms in a Crisp Crouton Basket served with
Potato Wedges and Salad

Chicken Cacciatora with Herby Potatoes and Vegetables or Salad

Salmon and Asparagus Filo Wellington with a Chive Sauce,
Lemon Potatoes and Vegetables

Game and Chestnut Casserole in a Filo Basket with Dauphinoise
Potatoes and Vegetables

Mushroom and Nut Wellington with Sherry and Wholegrain
Mustard Sauce with Roast Potatoes and Vegetables

Coq- au- vin Filled Vol-au-vent with Roasted Roots and Vegetables

Buttery Herb Crusted Cod Fillet on a Bed on Cheesy Leek Mash
with Salad or Vegetables

Saffron and White wine Mixed Fish and Seafood Mélange in a
Crab Bouchette with Lemon and Herb Potatoes and Vegetables

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*PLEASE NOTE THAT STARTERS ARE NOT ALWAYS AVAILABLE IN THE
RESTAURANT*

CHRISTMAS MENU 2011

STARTERS

Stilton & Chestnut Soup

Moules Marinières

Creamy Asparagus Risotto

Chicken Liver and Port Pâté with Red Onion Marmalade

Creamy Crayfish Tail Linguine

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MAIN COURSES

Roast Turkey with all the Trimmings

Salmon en Croute with Tarragon Butter & Asparagus

Parsnip and Hazelnut Roulade

Sun dried Tomato and Goats Cheese Stuffed Chicken Breast

wrapped in Parma Ham with a Pesto Sauce

Roast Duck Breast with a Morello Cherry Sauce

Plum and Cinnamon Braised Beef

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DESSERTS

Christmas Pudding with Brandy Sauce

Home Made Chocolate and Chestnut Ice-cream with Chocolate

and Brandy Sauce

Cinnamon Pannacotta with Winter Berries

Whiskey, Toffee and Almond Tart

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Coffee and Mints

MOTHERS DAY MENU

STARTERS

Sesame Chicken Brochettes with Chilli Dip

Creamy Garlic and Mushroom Tart

Rosti Cupcakes with Avocado Salsa

Chicken Liver and Port Pâté

Tuscan Bean Soup with Pesto Croutons

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MAIN COURSES

Herb and Butter Baked Plaice with New Potatoes

Roast Loin of Pork with Apricot and Walnut Stuffing

Lamb Steak with Rosemary and Redcurrant Sauce

Beef and Smoked Oyster Pie

Couscous and Vegetable Stuffed Red Pepper with

Moroccan Spiced Salad and New Potatoes

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DESSERTS

Hot, Buttery Italian Apple Cake with Clotted Cream

Rich Chocolate Mousse on a Truffle Base

Iced Honey and Ginger Soufflé

Walnut Meringue with Red Wine Poached Pear

Sticky Chocolate and Pecan Tart

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