

CHEF'S LIGHTER SELECTION

"VALLEY SMOKE HOUSE" SMOKED SALMON
Avocado and Apple Salsa, Toasted Brioche
£8.50

PITHIVIER OF GUINEA FOWL CONFIT
Pommery Mustard Dressing
£5.50

FRESH SOUP OF THE DAY
£4.50

ROAST SIRLOIN OF BEEF
Dauphinois Potatoes, "Jus de Roti"
£11.95

FILLET OF RAINBOW TROUT
Herb Risotto, and Tarragon Beurre Blanc
£11.95

BARBARRY DUCK LEG CONFIT
Fondue of Leeks and Foie Gras Broth
£11.95

**THESE DISHES ARE ONLY AVAILABLE MONDAY- FRIDAY LUNCH AND
SUNDAY- THURSDAY DINNER**

STARTERS

BABY ARTICHOKE AND ORGANIC SHITAKE MUSHROOM RISOTTO,
Scented with Truffle
£5.50

BALLOTINE OF SALMON WITH FENNEL AND TOMATO,
Blackened Aubergine, Saffron dressing
£5.50

MEDALLIONS OF CARPACCIO TUNA IN SESAME SEEDS,
Ratatouille and Pesto dressing
£9.50

RAVIOLE OF FROGS LEGS AND QUAIL,
Buttered Savoy Cabbage and a Tarragon scented Jus
£9.50

PAN FRIED SCALLOPS WITH WILD MUSHROOMS,
Leek Croustillant and Coco Beans Veloute
£13.50

MOSAIC OF FOIE GRAS AND DUCK CONFIT,
Grape and confit Celery, matured Balsamic Vinegar
£13.50

GUESTS ON A DINNER INCLUSIVE TERMS
ARE GRANTED A £32.50 PER PERSON ALLOCATION

***Should you not reach your allocation
the difference will be deducted from
your hotel account***

MAIN COURSES

CORN FED CHICKEN BREAST, ROSEMARY FONDANT POTATO,
Mediterranean stir fry and a warm ginger dressing
£14.30

FILLET OF SEA BREAM
Lemon Tagliatelle and Lobster Bisque
£14.30

GOATS CHEESE AND RED PEPPER STRUDEL
fresh plum tomato coulis
£14.30

LOIN OF VENISON
*Roasted in Worcestershire Honey, braised Chicory
Cabernet Sauvignon and Orange reduction*
£19.00

ROAST FILET OF BEEF, TIAN OF PURPLE POTATOES
Port jus and onion soubise
£22.50

POACHED SQUAB PIGEON AND FOIE GRAS
Celeriac puree and Juniper berry jus
£22.50

FILLET OF SEA BASS
*Basil crushed Potato, Tomato tapenade, Baby Artichoke
"Sauce Barigoule"*
£22.50

DESSERTS

A SELECTION OF ICE CREAMS AND SORBETS
£4.50

CRÈME BRULÉE
Scented with Vanilla and Rum
£5.30

BITTER CHOCOLATE & CANDIED RASPBERRY TART
Raspberry Sorbet
£5.30

POACHED PEAR FLAVOURED WITH LEMON GRASS
Griottine croustillant and Guinness Sorbet
£5.30

FROZEN WALNUTS AND PISTACHIO NOUGATINE PARFAIT
Citrus fruit and orange zest confit
£8.50

EXOTIC FRUIT MASCARPONÉ MOUSSE
Passion fruit tuile and a chilled Coconut soup
£8.50

CHEFS OWN SELECTION OF INDIVIDUAL
DESSERTS
£8.50

A SELECTION OF ENGLISH AND FRENCH CHEESES
£8.50

*Filter Coffee, Espresso Coffee, Indian Tea,
Darjeeling, Lapsang Souchong or Herbal Tea
Served with Petits Fours*
£3.20

SEASONAL VEGETARIAN MENU

STARTERS

GUACAMOLE

*Served with Vegetable crisp and a
Spicy Tomato Salsa*

GRILLED GOATS CHEESE

*Served with a seasonal salad enhanced with
a sesame seed dressing
Mediterranean*

MEDITERRANEAN CROSTINI

Herb salad, Tomato Dressing

SOUP OF THE DAY

MAIN COURSES

LASAGNE OF VEGETABLES

Served with a Garlic Cream

HERBY RISOTTO

*Served with roasted
Mediterranean Vegetables*

AUBERGINE CAVIAR,

Potato Galette, Roasted summer Vegetables