

Table d'hôte

£29.50

(including dessert, coffee or tea and petits fours)

Canape

Cream of Vegetable Soup

Warm Croustade of Smoked Salmon with a Poached Egg
Glazed in Hollandaise Sauce with a Dry Vermouth Sauce

Marinated Grilled Asparagus with a Crisp Pancetta
toasted Pine Kernels with a French Dressing

Sorbet

Dodine of Barbary Duck filled with a Savoury Game Farce
on a Port and Raisin Sauce

Traditional Fillet of Beef Wellington
on a Bed of Hongroise Potatoes and a Rich Madeira Sauce

Roast Supreme of Cornish Cod served with Saffron
and Tomato Noodles and a Brandy and Langoustine Sauce

*All main courses are accompanied by their own
vegetables and potatoes*

*Should you be staying on an inclusive package
and wish to select dishes from our A la Carte Menu
a supplement will be charged for each item.*

A La Carte

Ravioli of Cornish White Crab Meat on a Fondue of Leeks with a Saffron and Cucumber Sauce	£11.50
Carpaccio of Oak Smoked Venison Loin with Baby Pears and a Plum Compote	£ 9.95
Pearls of Charantais and Galia Melon with Seasonal Berries and Port Wine Syrup	£ 9.25
Grilled Cornish Scallops and Tiger Prawns with Roasted Peppers and a Tomato Broth	£11.50
Pressed Terrine of Smoked Salmon Halibut and Horseradish Butter with Rockett Salad and Basil Oil	£ 9.95
Salad of Fresh Local Asparagus and Jersey Royal Potatoes with Parmesan Shavings on a Balsamic Dressing	£ 9.50

Loin of English Lamb served with a Vegetable Tart Tartin on a Basil and Garlic Jus-Lie	£19.95
Confit of Guinea Fowl Leg and Roasted Breast on a Lemon Grass and Woodland Mushroom Sauce	£19.50
Medallions of Prime Scottish Beef Fillet with Fresh Local Asparagus Stilton Beignets and a Red Wine Sauce	£21.00
Steamed Supreme of Cornish Brill on a bed of Summer Greens and a Coriander Butter Sauce	£19.95
Roulade of Dover Sole and Scottish Salmon with a Scallop Mousse on a Langoustine and Brandy Sauce	£19.95
Roast Loin of Monkfish wrapped in Pancetta and Spinach on a Saffron and Mussel Sauce	£19.50
Gateau of Provencale Vegetables and Goat Cheese with a Sweet Red Pepper Coulis	£15.50
All Main Courses are accompanied by their own Vegetables and Potatoes	

Gourmet Menu

£34.00

Salad of Marinated Grilled Baby Vegetables
with Roasted Peppers Crisp Pancetta and a Gazpacho Dressing

Warm Croustade of Mussels Atlantic Prawns and Smoked Salmon
glazed with a Langoustine and Brandy Sauce

Homemade Citrus Sorbet

Locally Reared Venison Civet
with Button Mushrooms Onions and Smoked Bacon

Selection of British Farmhouse Cheeses
with a Stilton and Almond Bread

or

Lemon Scented Creme Fraiche Mousse
with an Orange Blossom Caramel and Orange Lace Biscuit

Coffee and Petits Fours

**•Should you be staying on our Champagne Weekend or Carefree Break
and would like to select this menu there will be a
supplement of £4.50 per person**

RESTAURANT MANAGER'S WINE RECOMMENDATIONS

117 **PINOT BLANC** 1995 £16.85
Rene Mure

608 **LIEVLAND LIEVLANDER** 1996 £21.95
Lievlander Estate, Stellenbosch