

Sample Lunch Menu

Weekdays and Saturdays

£19.50 for three courses including VAT

First courses

Leek & Truffle Scented Soup

*Smoked Salmon & Apple Salad
With a Lemon Vinaigrette*

*Warm Confit of Duck Leg
With Lentils & Aged Balsamic Vinegar*

Main Courses

*Roast Chump of West Country Lamb
With Fondant Potatoes & a Tomato & Parsley Jus*

*Roast Breast of Free Range Chicken
With Parmesan Risotto & Rosemary scented Juices*

*Nage of Market Fish flavoured with Lemon Grass,
Served with Tender Vegetables*

Desserts

Hot Chocolate Soufflé with Vanilla Ice Cream

Banana & Toffee Mousse with Caramel Ice Cream :

Selection of Cheeses served with Home-made Walnut Bread

Coffee & Home-made Petits Fours £3.50

Summer Dinner Menu

Three Courses @ £39.50 including VAT

Appeliser

First Courses

*Hot and Cold Landes Foie Gras with a Loupiau Jelly,
Peach Chutney and Banyuls Syrup*

*Tian of White Skye Crabmeat, Beignet of the Brown,
Roma Tomato with a Celeriac Remoulade, a Lime Romille and Rocket*

*Warm Salad of Squab with first of the Season Scottish Cirroles,
Etuée of Baby Leek and White Asparagus with a Cèpe Froth*

*Caramelized Skye Sea Scallops, Creamed Cauliflower,
With an Olorosso Jelly and Crispy Floret Beignets*

Two Ways with Salmon:

*Hot Tourneós of Fresh Salmon with Spiced Lentils and Foie Gras
Cold Smoked Salmon, Crab and Avocado Tian*

Main Courses

*Assiette of West Country Lamb,
With a Lamb Jus Dressing, Broad Beans and Parsley*

*Fresh Red Mullet with Crushed Raste Potatoes, Hazelnuts,
Fennel and Cardamon Mousse, Natural Juices enriched with Lemon and Herb Oil*

*Farad Saddle of Rabbit, Poached then Roasted, with Spring Greens, Daikon,
Sautéed Langoustine and a Walnut and White Raisin Emulsion*

*Treloagh Duck Lacquered with Honey and Spices, a Tatin of Shallots,
Creamed Caraway Cabbage and Kilt Dried Cherry Jus*

*Sautéed John Dory and Monkfish with Beignet of Sage and Tapenade,
Served with a Sauce Vierge*

Pre-Dessert

Dessert

*"Flaming" Banana and Caramel Snufflé,
With a Caramel and Balsamic Vinegar Ice Cream*

*Poached and Roasted Pear with Vanilla Panna Cotta
And Poire William Ice Cream*

Hot Chocolate Fondant with Basil Ice Cream

Nigel's Tasting of Passion Fruit Desserts

A Plate of Affiné Cheeses with Warm Rustic Bread

A Cafetiere of Coffee or a selection of Teas with Petits Fours & Chocolates £4.00

A Taste of Summer at Homewood Park

£47.00 per person inclusive of VAT
Minimum 2 persons

Appetiser

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*Caramelised Skye Sea Scallops, Creamed Cauliflower,  
With an Olorosso Jelly, and Crispy Fluret Beignets*

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*Tian of White Skye Crabmeat, Beignet of the Brown,
Roma Tomato with a Celeriac Remoulade, a Lime Rouille and Rocket*

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*Hot and Cold Landes Foie Gras with a Loupiac Jelly,  
Peach Churney and Banyuls Syrup*

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*Farced Saddle of Rabbit, Poached then Roasted, with Spring Greens, Daikon,
Sautéed Langoustine and a Walnut and White Raisin Emulsion*

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*Brioche Perdu with Raspberries*

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Nigel's Tasting of Passion Fruit Desserts

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*Cafetiere of Coffee or a selection of Teas with Petits Fours,  
Homewood Park's Chocolates*

***Bon Appetit! Nigel Godwin***