

Starters

Salad of flaked Confit Duck, with Roquette, Hazelnuts, Orange and a Sweet Muscat Jelly

Wild Mushroom Consommé, lightly flavoured with Madeira, garnished with Savoy Cabbage and Sweet Potato Gnocchi

A Light Red Pepper Mousse with an Asparagus Salad and Walnut Vinaigrette

Glazed Goats Cheese served on a Grape Chutney Croute with Pickled Vegetables

A warm Salmon Boudin with Marinated Scallops, Celeriac Chips and a Light Butter Sauce

Smoked Pork Tenderloin, on a Bed of Angel Hair and Pak-Choi flavoured with Soy Sauce and finished with a Japanese Dressing

A Salad of Watercress, Lambs Lettuce and Avocado bound together with a Spicy Yogurt Dressing and topped with Garlic Potatoes and Balsamic Cherry Tomatoes

Main Courses

Paprika Seared Fillet of Cod with a Warm Potato Salad, Pesto and a Sweet Pepper Coulis

Home smoked Escalope of Salmon, with Saffron Steamed New Potatoes a small Salad of Watercress, Roquette and Frisee served with a Gazpacho dressing

Baked Halibut Steak on fresh Asparagus Spears in a Mussel, Spring Onion and Marjoram Broth with Aubergine Crisps

"Cassoulet de Castelnaudary" Classic French Casserole of Lamb, Haricot Beans and Confit Goose with Toulouse Sausage with a Brioche and Herb Crumb

Pan-fried Loin of Venison on Puy Lentils with Savoy Cabbage, Bacon and an Apple and Calvados Jus

Roasted Breast of Corn Fed Chicken on Buttered Spinach with Goats Cheese and Sun Dried Tomato Tortellinis and a White Wine Sauce

Price for non-residents and non-inclusive guests £26.50 inc VAT

Starters

Glazed Goats Cheese on a Grape Chutney Croute with Pickled Vegetables

A Light Asparagus Mousse with a Lemon Salad and Thyme Vinaigrette

Terrine of Confit Chicken Leg, Wrapped in Air Dried Ham with Toasted Brioche

Fine Slices of Home-cured Bresaola with a Piquant Potato Salad and Roasted Pepper Vinaigrette

Maryland Crab Cake with an Orange and Saffron Cream Sauce

Chilled Shellfish Soup with Summer Vegetables

Main Courses

Sun Dried Tomato Tagliatelle in a Wild Mushroom and Herb Cream Finished with Parmesan Cheese

Roast Breast of Gressingham Duck on a Madeira Risotto with Provencale Vegetables and Olives

Pan-fried Fillet of Beef with a Tartlet of Creamed Wild Mushrooms, Foie-gras and Fondant Potato with a Morel Scented Jus (£2.50 Supplement)

Parmesan Risotto with Buttered Spinach, a Lightly Poached Egg and Balsamic Vinegar

Pan-fried Fillet of Turbot Braised Salsify, Savoy Cabbage and Glazed Button Onions with a Port and Red Wine Jus

Grilled Fillet of Seabass, on Garlic Crushed Potatoes with Baby Vegetables and Vierge Dressing

Medallions of Scottish Salmon with Galette Potato and a Buttered Tomato Jus

Price for non-residents and non-inclusive guests £26.50 inc VAT

Desserts

Apple Charlotte presented with Cinnamon Ice-cream, Apple Crisps and a Natural Yoghurt Sauce


Sticky Toffee Pudding served hot with Glazed Comice Pear and Butterscotch Sauce

Caramelized Creme Brulee served with a Plum Compote and Tuile Biscuits

Rich Chocolate Mousse with Raspberry Shortbreads and Praline

Selection of Homemade Ice-creams in a Brandy Snap Basket with Two Sauces

A Selection of Artisan made Local Cheeses with Rosemary and Walnut Bread



Cafetiere Coffee, Speciality Teas and Sweetmeats

Three Course A La Carte £26.50 inclusive of Coffee and VAT


Two Course A La Carte £22.50 inclusive of Coffee and VAT

Today's Table D'hôte

Wednesday 5th May


Salad of Mozzarella and Plum Tomato with a Pesto Dressing

Caesar Salad




Supreme of Chicken served on a Mushroom Risotto with a Café au Lait Sauce

Seared Salmon on Olive Crushed Potatoes with a Herb Cream



Rich Chocolate Tart served with Quenelles of Clotted Cream

Golden Syrup and Apricot Sponge Pudding with a Lemon Creme Anglaise



Cafetiere Coffee, Speciality Teas and Sweetmeats

Three Course Table D'hôte £19.50 including Coffee and VAT

We have adopted a No-Smoking policy in the Restaurant

Guests wishing to smoke are requested to use the Lounge

*this is a sample menu that is typical of the food available at Moonfleets restaurant and is ever changing

* *A La Carte*



Light Red Pepper Mousse presented on an Orange and Asparagus Salad with a Walnut Vinaigrette

Consomme of Chicken, garnished with Smoked Chicken, Tomato and Basil

Warm Confit leg of Duck on a small Salad with Pine Kernal and Pancetta

Thai Spiced Crab Cakes with Sauce Jacqueline

Salad of Cous Cous, Celeriac and Pickled Vegetables

Fine slices of Homecured Salmon basted with a Lime and Alsace Dressing



Pan fried Collops of Monkfish on Saffron Noodles with a light Mussel Broth

Seared Scallops and a Crab Ravioli on a Spaghetti of Vegetables with Ginger

Pan-fried Slice of Salmon on a Bed of Red Wine Lentils with Roast Provencale Vegetables

Breast of Gressingham Duck on Olive Oil Mash with Spinach Tortellini

Pan fried loin of Venison on a Potato and Bacon Roulade with glazed Chestnuts, Redcurrants and Port Jus

Fillet of Beef on Leaf Spinach with a lightly flavoured Horseradish Soufflé and a Herb Cream Sauce



Alternative dishes for non-meat eaters are available on a separate menu on request.