

Cloisters Restaurant

Menu

David Evans and his brigade are delighted to offer the following A La Carte menu for your enjoyment:

Starters

*Brochette of Langoustines and Sole Mousse with Crayfish Bavarois and Saffron Sauce
Twelve pounds and fifty pence*

*Gâteau of Avocado and Lobster with Cointreau Mayonnaise
Ten pounds and fifty pence*

*Mille-Feuille of Crab with Tempura Vegetables and Lightly Spiced Sherry Vinaigrette
Ten pounds*

*Caesar Salad with Coddled Egg and Shaved Parmesan
Eight pounds and fifty pence*

*Terrine of Foie Gras with Sauternes Jelly and Toasted Brioche
Thirteen pounds and fifty pence*

*Suprême of Pigeon with Traditional Parslied Ham and Spiced Pear with Vanilla Dressing
Nine pounds and fifty pence*

*Cream of Lettuce Soup with Pouched Egg, Crisp Bacon Lardons and Croutons
Seven pounds*

Main Courses

***Poached Fillet of Roe Deer with Chervil Mouse, served with Redcurrant and Port Wine Sauce
Twenty six pounds***

***Two Services of Greshingham Duck with Apple, accompanied by Onion Soufflé and Sage Rosettes
Twenty six pounds***

***Roast Fillet of Lamb with Kidneys and Golden Fried "Epigramme" served with a Mild Garlic Sauce
Twenty Four Pounds***

***Fillet of Angus Beef with Wild Mushrooms, Rösti Potato and Merlot Sauce
Twenty eight pounds***

***Seared Cornish Scallops with Mussel Fricassée, Shellfish Turnover and Fine Root Vegetables
Twenty two pounds***

***Steamed Suprême of Halibut on Purée of Peas with Asparagus and Braod Beans "a la Francaise"
Twenty four pounds***

***Flash Roast Fillet of Salmon with Crab Cake, Pickled Chinese Cabbage and Sweet and Sour Sauce
Twenty two pounds***

***Risotto of Wild Mushrooms and Sun Dried Tomato with Black Truffle Oil
Eighteen pounds***