

Table D'hote Menu

Broccoli Soup

Calamari & Pepper Tart
Sat on Bitter Leaves

Baked Goats Cheese & Melon
Presented on a Leek Rosti with a Rosemary & Redcurrant Sauce

Confit of Duck Leg
Served with an Orange & Rosemary Jus

Medallion of Pork
Accompanied by Glazed Apples and a Calvados Sauce

Fillet of Cod
Sat on Samphire Grass with a Chive Buerre Blanc

A Tower of Aubergine, Goats Cheese & Basil
Presented with a Pesto Dressing

Raspberry Brulee
Served with a Wild Berry Compote

Banoffee Tart
Accompanied by Banana Crisps and a Coffee Anglaise

Brandy Snap Basket
Filled with Various Ices

Selection of Cheeses
Served with Cheese Biscuits

Fresh Ground Coffee and Langtry's Home Made Petit Fours
All Dishes Are Prepared to Order from the Freshest Produce

£22.00 per person

Please be advised supplements will be charged for upgrades to the A la Carte Menu
(Minimum Charge for a A La Carte Menu)

TABLE D'HÔTE MENU

STARTERS

Leek Soup
With Flaked Smoked Haddock, Poached Egg

Rilette of Game
Sweet Pickled Red Onion, Balsamic

Gruyère & Broccoli Tart
Fresh Tomato Coulis

Fish Tempura
Chilli Jam, Parsley Mash

MAIN COURSES

Short Cooked Partridge
Game Jus with Ponceta & Roast Garlic

Baked Cod
With Pesto Warm Potato Salad, Sauce vierge

Sear'd Rib of Beef
Morel Yorkshire Pudding, Pomme Château Veal Gravy

Mushroom Fricasse
With Spinach in Filo Pastry, Sauted Pak Choi, Sesame Oil Dressing

DESSERTS

Whole Baked Bramley Apple
With Sultana & Ginger, Custard Sauce

Baked Well Tart
Pistachio Ice Cream

Mango Bavarois
Guava Jelly, Passion Fruit Jelly

Selection of Cheeses
Walnut & Raisin Bread, Fig Chutney

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A LA CARTE MENU

STARTERS

Provençal Fish Soup
With Rouille & Gruyere Cheese

Balantine of Salmon
Brioche, Salmon Caviar, Tomato Emulsion

Confit of Quail
Sweet & Sour, Red Onion, Parsnip Puree, Thyme Jus

Terrine of Leek, Red Pepper & Winter Squash
Pickled Walnuts, Truffle Dressing

MAIN COURSES

Seared Fillet of Bass
Caramelised Scallop, Risotto & Lie with Red Wine Jus

Rosette of Beef
Morrels Mushrooms & Roast Garlic, Pomme Mouseline, Madeira Sauce

Slow Roast Venison
Truffle Potato, Braised Leeks, Port Balsamic Jus

Wild Mushroom Ravioli
Black Olive Couscous, Parmesan Cracker

Maizefed Chicken
Chorizo Farce, Roast Root Vegetables, Sauce Aigre Douce

Market Fish of the Day
Ask our Maitre D' Hotel for Details

DESSERTS

Tart Tatin
Served Warm with Cinnamon Ice Cream

Pavlova Minestrone of Fruits
Candied Fennel & Basil

Chocolate Truffle
Dark Chocolate Coulis, Sour Raspberry Compote

Assiette of Mini Desserts
With Sorbet

Selection of Cheeses