

DINNER MENU

<i>Appetiser, Soup and Main Course</i>	<i>£32.00</i>
<i>Four Courses</i>	<i>£39.00</i>
<i>Coffee and petits fours are included</i>	

APPETISERS

*Roasted fillet of sea bass with a baked croustade of woodland mushrooms
and Loch Fyne oysters and a red wine sauce*

*Terrine of quail and foie gras wrapped in Cumbrian air-dried ham,
served with a natural quail jus*

*Pan-fried langoustines served with risotto
and a red wine and langoustine dressing*

MIDDLE COURSE

Leek and potato soup with a wild mushroom tortellini

MAIN COURSES

*Roasted fillet of Aberdeen Angus Beef with fondant potato, brochette
of veal sweetbreads and button onions, seared foie gras
and a Madeira wine sauce*

*Roasted Squab Pigeon served with a bacon rösti, lentil purée
and a cèpe flavoured jus*

*Steamed fillet of Dover Sole with croquette potatoes and a baked pastry case
of baby vegetables and a ragoût of lobster*

DESSERTS

Warm chocolate tart served with Amaretto and praline parfait

*Pistachio mousse with poached pears and a pistachio
flavoured sauce Anglaise*

Hot blackberry soufflé served with lime parfait

*A selection of British and Irish cheeses served with celery,
apple, grapes and biscuits*

DESSERT WINES AND PORTS

DESSERT WINE available by the glass:

Elyssium Black Muscat, Quady £4.25

Muscat de Beaumes de Venise, Domaine de Coyeaux £3.50

Half bottle:

*Brown Brothers
Late Harvest Orange Muscat and Flora £13.25*

PORTS available by the glass:

Cockburn's Fine Old Ruby Port £1.65

Churchill's 1992 Late Bottled Vintage Port £2.75

Sandeman 1980 Vintage Port £5.50

COFFEE

Coffee served with homemade petits fours

*For the comfort of other guests, Diners are requested to refrain from smoking
in the Restaurant*

£26.00

VEGETARIAN DINNER MENU

Baked Trompette Des Morts Tart served
with a roasted hazelnut dressing

Sweet potato and garlic soup

Elderflower sorbet

Ravioli of Globe Artichoke and Spinach served
with basil purée and a warm tomato dressing

Dessert as for Table D' Hote Dinner Menu

A selection of British and Irish cheeses
served with celery and cheese biscuits

Coffee served with homemade petits fours

£26.00

TABLE D'HOTE DINNER MENU

Tuesday 9th November 1999

Warm salmon mousse with seared queen scallops
and a tarragon velouté

Broccoli soup

Apple and mint sorbet

Pan-fried fillet of Pork, wrapped in smoked bacon,
served with puréed potato, grilled girolles
and a grain mustard sauce

White and dark chocolate terrine served with
raspberry sorbet and raspberry coulis

A selection of British and Irish cheeses
served with celery and cheese biscuits

Coffee served with homemade petits fours