

Raven Hall
Country House Hotel
& Golf Course
Bay View Restaurant
Table D'Hôte



Cream of Homemade Tomato Soup

Fan of Honeydew Melon with Blackcurrant Sorbet and a Raspberry Coulis

Mixed Mediterranean Seafood Salad with a Lemon Dressing

Italian Style Tossed Salad with Pastrami, Salami and Garlic Sausage Bound with a Balsamic Dressing



Char Grilled Chicken Supreme Accompanied by Creamed White Wine Leeks Finished with a Coriander Sauce

Oven Baked Guinea Fowl Breast Served with Buttered Spinach and a Rich Redcurrant Jus

Steamed Fillet of Scottish Salmon Sat on a Bed of Crisp Mange-Tout with a Seafood Bisque

Roast Rump of English Lamb Served with Braised Savoy Cabbage and a Rosemary Jus

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All served with a selection of Seasonal Vegetables and Potatoes



Country Style Pear and Custard Tart with Vanilla Ice Cream

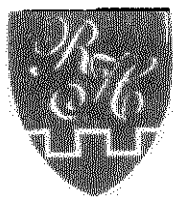
A Light Mango Mousse Served with Fresh Strawberries and Passion Fruit Coulis

Fresh Seasonal Fruit Salad in a Light Syrup

Farmhouse Cheese and Biscuit Selection



Cafetiere of Fresh Coffee



Raven Hall
Country House Hotel
— & Golf Course —

Bay View Restaurant
Vegetarian Main Courses



Starters Available from Table D'Hôte Menu

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Button Mushroom Red Onion and Ale Crown Served with a Grain Mustard Sauce

*Mozzarella and Mediterranean Vegetable Wellington Accompanied by a Sun Dried
Tomato and Black Olive Sauce*

Traditional Vegetable Lasagne Served with a Tossed Herb Salad

Roasted Vegetable and Chick-Pea Bake Accompanied with a Mild Tandoori Sauce

*Char Grilled Vegetable and Gruyere Cheese Lattice Bake Served with a Tomato and
Pesto Sauce*

*Louisiana Vegetable and Oatmeal Roast with a Mango and Lime Sauce (Suitable for
Vegans)*

Leek and Gruyere Cheese Baked in a Pastry Case with a White Wine Butter Sauce

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All Served with a Selection of Fresh Seasonal Vegetables and Potatoes

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Desserts Available from Table D'Hôte Menu



Raven Hall
Country House Hotel
— & Golf Course —

**BAY VIEW RESTAURANT
LUNCH MENU**

Soup of the Day

Melon with Lemon Sorbet and Raspberry Coulis

Mixed Array of Seafood served with a Lemon Dressed Salad

Catch of the Day

Pan Fried Supreme of Fresh Chicken served with a Bacon and Herb Cream Sauce

Roast Rump of English Lamb sat on a bed of Braised Cabbage with a Rosemary Jus

*Grilled Sirloin Steak with a Traditional Garnish and a Peppercorn Sauce
(£4 supplement charge)*

A Selection of Desserts

Fresh Cafetiere of Coffee

£11.95 for Two Courses and Coffee

£14.95 for Three Courses and Coffee