

Thornbury Castle Luncheon Menu
2 Courses £16.50 - 3 courses £19.50

Cream of Asparagus Soup with Parmesan Parmiers

Three Scottish Salmon Fish Cakes

Rillette of Glooster Pork with Black Pudding and Potato

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*Paupiette of Dover Sole, Spinach and Smoked Salmon
atop of Goats Cheese Mash*

*Oven Baked Scottish Salmon with Herb Risotto
and a Garlic Squid Sauce*

*Fillet Mignon with Asparagus
and Garlic Mash and Madeira Sauce*

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Prune and Brandy Parfait with Malibu Ice Cream

Blackberry and Vanilla Creme Brulee with Vanilla Ice Cream

Cropwell Bishop Stilton and Biscuits

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Freshly Ground Coffee and Petits Fours - £2.75

Three Course Daily Menu £39.50 including Vat

Smoked Chicken Veloute with Smoked Bacon

*Ballotine of Foie Gras and Truffle with an Apple and Port Jelly
- Supplement of £2.00 -*

*Hot Ravioli of Saffron and Scallop
with a Timbale of White Crabmeat bound with Mayonnaise and Tarragon Oil*

Assiette of Three Salmon Preparations

*Local Pigeon Breast Salad with Black Pudding
seasonal Leaves and a Red Wine Dressing*

*A Parcel of Baked Somerset Goats Cheese
with Marinated Tomato and Basil Dressing*

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*Char Grilled Medallion of Blue Fin Tuna with Lobster Flavoured Risotto
Roasted Garlic, Concasse of Olives and Langoustine Sauce*

*Oven Baked Fillet of Codling with a Potato and Horseradish Crust
Leeks, Smoked Bacon and a Morel Cream Sauce*

*Roast Rack of Salt Marsh Lamb with Herb Crust,
Ratatouille Stuffed Tomato, Basil Mash and Rich Lamb Sauce
(Also available for Two Carved at your Table)*

*Breast of Gressingham Duck with a Parsnip Mousse,
Crisp Apple Millefeuille and Calvados Jus*

*Fillet of Venison with Red cabbage,
Roasted Salsify and Pomme Rissolle with a Truffle Sauce*

*Fillet of Welsh Black Beef Au Poivre with a Red Wine Shallot Tart Tatin
Parsley Puree and Juniper and Feve Sauce*

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*All our meats are cooked medium rare unless otherwise requested.
For a selection of Vegetarian dishes please ask to see our separate menu.
All our main courses are served with vegetables to accompany the dish.
Diners who prefer, may order a panache of vegetables or potatoes at £2.95
Gentlemen are requested to wear Jacket and Tie in the evenings*

Desserts

*Thornbury Castle Treacle Tart served Warm
with Sauce Anglaise and Cornish Clotted Cream*

*Warm Thornbury Castle Butterscotch Pudding
served with a Warm Caramel Sauce*

*Crisp Marzipan Basket filled with Vanilla Parfait
and Poached Caramel Pear*

*Hot Passion Fruit Souffle with Orange and Chocolate
Please allow 15 minutes*

Classic Creme Brulee with Bourbon Vanilla Ice Cream

*Hot Chocolate Fondant accompanied by a crisp parcel of
Pistachio Parfait and three Sauces
please allow 15 minutes*

*Classic Crepes Suzettes "Flambees" served with Vanilla Ice Cream
For two to share, prepared at your Table*

*Selection of English and Continental Cheeses
- Taken as an extra course approximately £4.50*

Sweet Wines - £4.00 per glass

Monbazillac Chateau Haut Bernasse 95

*Coteaux du Layon 1995
Le Champ Blanc*

*Moscato di Pantelleria
Italy*

*Freshly ground Coffee and Petits Fours £2.75
Or why not enjoy one of our Liquor Coffees*

THORNBURY CASTLE

PARTY LUNCHEON MENU

*In order to ensure consistent quality of cooking and service
we require parties of 15 persons or more to pre-select One Set Menu.
Minor Variations can be accommodated.*

£23.00 per person

Watercress Soup with Crisp Bacon and Somerset Brie

Marinated Scottish Salmon with Saffron, Shallots and Herb Dressing

Chicken Liver Parfait with Tomato Concasse and Balsamic Vinegar

Salad Nicoise with PanFried Codling

Grilled Onion Bread with Poached Hen's Egg, Parma Ham and Chive Cream

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Grilled Salmon atop of Confit Onions, Rosti Potato and Oyster Jus

*Tranche of Halibut with a Ragout of Artichokes and Mushrooms
and a Peppercorn Sauce*

Free Range Chicken Supreme atop of Sage Mash, Crisp Onions and Port Sauce

Supreme of Guinea Fowl with Crushed Potato, Vegetable Confit and Light Poultry Jus

Ribeye of Welsh Beef with Aubergine, Parisienne Potato and Tomato and Thyme Jus

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Pistachio Tart with Nut and White Chocolate Ice Cream and a Bitter Chocolate Sauce

Light Raspberry Cheesecake with Passion Fruit Syrup

Thornbury Castle Hot Butterscotch Pudding

Chocolate Marquise with Rum Raisins, Almond Sauce and Shortbread Biscuit

Bread and Butter Pudding with Nutmeg Ice Cream

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Coffee and Petit Fours - £2.95 per person