

Starters

Tartare of yellow fin tuna <i>mango and avocado salsa</i>	£16.50	Pan-fried scallops <i>white bean and truffle salad</i>	£19.50
Carpaccio of beef <i>with summer truffle</i>	£18.50	Saffron risotto <i>with baby squid, herb and chilli dressing</i>	£15.75
Langoustine spring roll <i>chilli and balsamic dressing</i>	£17.50	Sauté of foie gras <i>apple, rhubarb and beetroot</i>	£19.50
Oven-dried tomatoes and mozzarella salad <i>pesto and garlic tui~es</i>	£12.50	Pea, pear and watercress soup	£9.50
Gazpacho <i>flavoured with white crab meat</i>	£12.75		

Main Courses

Seabass on butter bean purée <i>niçoise-style</i>	£24.75	Chicken sauté <i>with asparagus and salsify</i>	£25.50
Roasted turbot <i>on shallot cream with a vegetable rösti, red wine sauce</i>	£25.75	Breast of duck <i>with girolle, foie gras french bean salad and a veal jus</i>	£26.75
John dory fillets <i>pan-fried with tomato and cardamon sauce</i>	£22.75	Roast saddle of rabbit <i>vanilla risotto, rabbit livers and liquorice sauce</i>	£26.75
Lobster in a saffron nage <i>with potato gnocchi</i>	£27.75	Canon of lamb <i>rolled in herbs with basil purée, ratatouille and olive jus</i>	£27.50
Tail fillet of monkfish <i>wrapped in ham and goats cheese in a fresh pea broth with baby onions</i>	£21.50	Fillet of beef <i>roasted vegetables and red wine sauce</i>	£28.00

A typical fusion of food and wine

Dinner £70.00 per person inclusive of wine

The Vineyard Stockcross Berkshire: The Restaurant & Menu

Amuse Bouche

1985 Côteaux du Layon,
Chaume, Anjou,

Loire Valley, France

Ballottine of grouse and foie gras
with pomegranate and nut dressing

Broccoli and scallop cream soup

1994 Peter Michael
Chardonnay,

Knights Valley, California

Tuna niçoise

Lemongrass brûlée

1995 Eccheverria, Merlot
Reserva,

Molina, Chile

Fillet of veal
*with duxelle of girolles and curried mussel
broth*

1995 Château Belingard,

Monbazillac, France

Orange marinated fig carpaccio
with milk chocolate and orange ice cream

A Typical Business Luncheon
£33.00 per person

Smoked salmon with smoked prawns, caviar and herb cream

Caramelized scallops with roasted tomatoes, balsamic dressing and roquette

Grilled salmon with white asparagus and parsley froth

Pan-fried chicken on new potatoes with baby asparagus and parmesan

Chocolate tart with apricot sorbet

Peach and yoghurt parfait with croquant tuile

Coffee and petits fours

Vegetarian Starters

Oven-dried tomato and mozzarella salad with pesto and garlic tuiles **£9.95**

Caesar salad with truffle and white radish **£10.25**

Cream of chanterelle mushroom soup **£9.50**

Vegetarian Main Courses

Morel mushroom cappuccino and truffled French bean salad **£21.75**

Chinese artichoke and a light truffle sauce **£20.25**

Potato gnocchi butternut squash, black trompette mushrooms and ginger carrot butter **£21.50**

Desserts

Pink champagne soupière with raspberries and peach sorbet **£8.75**

Port wine semi-freddo with roasted figs **£8.75**

Cherry ravioli with straciatella ice cream **£7.95**

Fraises des bois brûlée **£7.50**

Banana mousse with a vanilla rum sorbet and mango tuile **£8.25**

Vineyard chocolate assiette **£9.75**
