

EVENING DINNER

18 th July 2002

STARTERS

Boudin of Chicken and Smoked Salmon, Balsamic Pepper Oil

Confit Duck Terrine, Honey Ginger, Kumquat Sauce

White Onion Cream Soup

Duo of White and Black Pudding Salad

Grilled Goats Cheese, Rocket Salad & Sunblushed Tomatoes

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INTERMEDIATE

Pink Grapefruit Sorbet

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MAIN

Roast Loth of Pork, Roast Gravy & Usual Trimmings

Medley of Seafood, Baby Vegetables & White Wine Cream

Duo of Lamb and Venison with Chocolate Sauce

Roasted Asparagus, with Celeriac & Rissito

Pan Fried Chicken Laid onto Vegetable Stir Fry

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EVENING DINNER 17TH JULY

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STARTER

Cream of Mushroom and Stilton Soup

Platter of Seasonal Melon garnished with Raspberry Sorbet and Strawberries

Greek Salad with a Timbale of Poached Salmon

Chicken Liver Parfait with Orange Marmalade, Chilli Tomatoes and Onion Salad

Warm Avocados on a bed of Asparagus, Sun-Blush Tomatoes and Cous Cous Salad

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Pink Grapefruit Sorbet

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MAIN

Grilled Fillets of John Dory served with Vanilla and Cucumber Risotto and Soft Herb Veloute.

Sautéd Calves Liver served with Wild Mushroom Rosti, Shallot Confit and Panchetta Crackling

Confit of Smoked Bacon with Mashed Potatoes and Thyme, Mustard and Tarragon Sauce

Pan Fried Sea Bass served with Chorizo, Crushed Potatoes Wilted Chard and Basil Dressing

Tian of Mediterranean Vegetables grazed with Goats Cheese, Roquette Salad and Basil Dressing

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DESSERTS

Hot Bread and Butter Pudding served with Crème Anglaise

Warm Chocolate Fondant with Pink Grapefruit Sorbet

A Selection of Washbourne Court Hotel Ice Creams and Sorbets

Apple Crumble topped with Vanilla Ice Cream and served with Crème Anglaise

A Selection of English Cheeses and Biscuits

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Coffee and Petit Fours

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5 Course Menu £35 per person

4 Course Menu £30 per person

3 Course Menu £25 per person

2 Course Menu £20 per person

Riverside Bistro Menu

Please order at the reception desk or wait for service at your table. All orders must be paid up front in full. Thank you

Starters

<i>Chicken Liver Parfait served with Home-made Chutney and Toasted Brioche</i>	£5.95
<i>Salad of Warm Goats Cheese served with Tapenade</i>	
<i>Country Bread</i>	£5.25
<i>Greek Salad with Feta Cheese and Marinated Olives</i>	£4.75
<i>Oak Smoked Salmon served with Chive Crème Fraiche</i>	£6.15
<i>Soup of the Day</i>	£3.95

Mains

<i>Fish and Chips</i>	£8.95
<i>Sausages served with Cheddar Mash, Red Onion & Balsamic Jus</i>	£8.25
<i>Char-Grilled Lemon & Thyme Chicken served with Rice</i>	£8.25
<i>Cesar Salad</i>	£8.25
<i>Fish Pie topped with a Savoury Crumble & served with Seasonal Vegetables & Potatoes</i>	£7.95
<i>Wild Mushroom Tagliatelle glazed with Prawn</i>	£7.95

Desserts

<i>Fresh Fruit Salad served with Clotted Cream</i>	£4.25
<i>Home-made Ice Creams or Sorbets</i>	£4.25
<i>Selection of Local Farm House Cheeses & Home Made Crackers</i>	£4.75
<i>Chefs Dessert of the Day (Please ask)</i>	£4.50

Freshly Baked Baguettes (Served during lunchtime & until 5.30pm)

* <i>Double Cheese and Spring Onion</i>	£5.95
* <i>Boiled Egg and Tomato</i>	£5.95
* <i>Tuna and Sweetcorn</i>	£5.95
<i>Smoked Salmon, Prawns & Cream Cheese</i>	£6.50
* <i>Bacon and Turkey</i>	£5.95
<i>Minute Steak with Red Onion Confit</i>	£6.50
* <i>Honey Cooked Gammon and Grain Mustard Mayonnaise</i>	£5.95
* <i>Coronation Chicken</i>	£5.95

PLEASE NOTE: (* all bound in mayonnaise)

Side Orders

<i>Garlic Bread</i>	£1.95
<i>Mixed Salad</i>	£2.50
<i>Mixed Vegetables</i>	£2.50
<i>French Fries</i>	£1.95
<i>Cheddar Cheese Mash</i>	£1.95
<i>New Potatoes</i>	£1.50



We are delighted to offer full Sunday Roast in our main dining room.

Salads

<i>Cheddar Ploughman's</i>	£6.50
<i>Stilton Ploughman's</i>	£6.50
<i>Ham Ploughman's</i>	£6.50
<i>(all the above are served with a crisp salad and fresh baguette)</i>	

This menu is served in our lounge & in summer season – outside, and may sometimes be unavailable

Lunch Service from 12.30 until 2.30pm Evening Service from 7.30 until 9.30pm

Baguettes served between 3.30pm and 5.30pm

Please note that we cannot guarantee the above items to be free of nut traces – Please ask.