

## Sample Dinner Menu

White Wine and Lemongrass Poached Pear with Berry Compote and Lemon Sorbet  
Smoked Seafood Cocktail in Spiced Marie Rose Sauce with Crème Fraiche and Dill

Duck Liver Pate with a Small Leaf Salad and Wholemeal Toast

Minestrone Soup with Parmesan Cheese

Beef Consommé with Madeira

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Mature Cheddar, Spring Onion and Cherry Tomato Tart with Red Onion Marmalade

Baked Delice of Hake Fillet with Garlic and Herb Crust and Bois Bourdan

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Pan Fried Marinated Venison Loin on Vegetable Puree, Red Wine and Wild Mushroom Sauce

Slow Roasted Belly Pork on Braised Red Cabbage with Sauce Albert

Seared Escalope of Salmon Fillet on Chicory, Dill and Wholegrain Mustard Gratin

Steamed Paupiette of Dover Sole with Prawn Mousse and Cardinal Sauce

Aubergine, Mushroom and Chick Pea Tagine on Cous Cous

Selection of Cold Meats or Seafood Served with Mixed Salad

Roast Potatoes and Parsley New Potatoes

Panache of Vegetables

*Should you wish to have a small portion please request this with your waiter/waitress*

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White Belgian Chocolate and Orange Torte with Dark Chocolate Sauce

Fresh Strawberries in a Cracked Black Pepper Syrup

Passion Fruit Tart with Fresh Raspberry Compote

Light Lime Mousse with Shortbread Biscuit

Brandied Apricot and Almond Roulade

Choc Nut Ice Cream Coupe

Selection of Fresh Fruits from the Basket

Ice Creams or Sorbets Handmade by the Award Winning Sweet Shop

HOT SWEET OF THE EVENING

Apple, Plum and Pear Crumble with Custard