



Fine Dining Menu 2010



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Fine Dining Menus 2010

Choose one starter, main course and dessert for all of your guests.

A vegetarian starter and main course should also be selected

Only available in the Princes Room, Snow Room and Paget Room

Starters

Cornish crab, chive and horseradish tortellini served in a shellfish and smoked corn chowder

Sauté quail salad with roasted beets, garlic tuille crisps and quail egg aioli

Gratinated artichoke hearts with goat's cheese mousse peppered leaf salad and citrus mint dressing

Seafood bouillabaisse with rye wafers

Home smoked chicken and chestnut mushroom terrine with pickled vegetables and broad bean puree

Vegetarian Starters

Sauté asparagus with poached duck egg truffle oil & garlic crisp

Gratinated artichoke hearts with goat's cheese mousse peppered leaf salad and citrus mint dressing

Caramelised summer squash, toasted pine nut & manchego cheese ravioli served on a warm herb salad with herb veloute

Garlic soup with asparagus toasts and sage crisps

Main Courses

a £5 supplement will apply for Lamb, Trout and Rib Eye

Pan fried sea bass with potato gallet, summer vegetable salad warm saffron and thyme vinaigrette

Pot roast rump of lamb with garlic pomme puree celeriac mousse and merlot wine Jus

Ballantine of rabbit with woodland sorrel, lemon thyme apricots and young vegetable salad

Grilled sea trout on a spinach and rock salt potato cake with Jerusalem artichoke puree and vine tomato oil

Maize fed chicken on wild mushroom and baby onion risotto with parmesan crackle and tarragon foam

Rolled rib eye with braised oxtail ravioli, pea puree, confit potato and oxtail and juniper reduction

Vegetarian Main Courses

Wild mushroom risotto with broad beans & parmesan foam

Open ravioli of asparagus, sun blushed tomatoes & spinach with pecorino cheese & crunchy vegetable salad

Roasted pumpkin & pommery mustard gratin with sauté spinach & cardamom infused crème fraiche

Pan fried gnocchi with confit bell peppers, warm celeriac remoulade & poached duck egg

Slow roasted aubergine with vine tomato, haricot bean & sweet potato ragout served
with crispy leek fritters



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Dessert

(all desserts are suitable for vegetarians)

Pistachio and chocolate parfait with sage and orange tuille

Trio of panna cotta with summer
fruits and nettle syrup

Cherry and lavender brule with
purple violet

Strawberry torte with macerated strawberries

Raspberry and lychee macaroon with rose petals

Chocolate praline cake with caramel sauce

Fine British and Continental

Cheese selection with water biscuits and grapes

Coffee and hand made petit fours

£50.00

Additional Side Dishes

Steamed green beans

Sauté mange tout

Glazed carrot bundles

Pan fried Savoy cabbage

Braised red cabbage

Seasonal petit leaf salad

Parmentier potatoes

Buttered mash potato

Dauphinoise potatoes

Fondant potatoes

Homemade chunky cut potato chips

Homemade chunky cut sweet
potato chips

£2.95
