

Sample Dinner Menu

Game Terrine of Guinea Fowl, Wild Boar and Cubetti with Pine Nuts and Pickled Pears
Potted Crab and Shrimp on a Small Leaf Salad with Herb Mayonnaise
Avocado and Artichoke Bottom Salad with Grain Mustard Dressing
French Onion Soup with Parmesan Cheese
Beef Consommé with Sherry

Pan Fried King Prawns in Garlic, Chilli and Ginger
Baked Chicken, Ham and Sweetcorn Vol au Vent

Roast Gressingham Duck, Plum and Orange Compote with Port Wine Gravy
Roast Best End of Welsh Lamb, Provencal Tomato and Rosemary Piquant Sauce
Baked Fillet of Hake and Herb Crust on Gratin of Chicory and Pancetta
Steamed Fillet of Plaice with Leek Mousse and Crabmeat Sauce
Selection of Cold Meats or Seafood, Served with Mixed Salad
VEGETARIAN DISH OF THE EVENING
Vegetable Curry on Spring Onion and Coriander Rice

Dauphinoise Potatoes and New Potatoes
Ratatouille Nicoise and Broccoli Florets

Baked Vanilla and Lemon Curd Slice on Blueberry Compote
Chocolate and Pecan Nut Pie with Coffee Ice Cream
Fresh Strawberry Romanoff with Chantilly Cream
Paris Brest on Fresh Raspberry Coulis
Ice Cream Coupe Montmorency
Various Deluxe Ice Creams or Sorbets
Selection of Fresh Fruits from the Basket
HOT SWEET OF THE EVENING
Toffee Apple and Cinnamon Crumble Tart with Custard

Selection of Welsh and Continental Cheese with Biscuits
Cashell Blue, Pant Ysgawn, Old Shire and Stilton

Dow's Quinta do Bomfim Vintage Port (a medal winning Vintage from 1996, Bottled in 1998) - £5.30 per Glass (50ml)

A Choice of Tea or Fresh Ground Coffee with Mints Served in the Lounges
From £2.20 per person