

## 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

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Selection of Welsh and Continental Cheese with Biscuits  
Harlech, Old Shire and Stilton