

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

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

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

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

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