

TERRACE RESTAURANT

MENU £40.00 inc VAT

Appetisers

Lobster Bisque
with crab, tomato and red pepper essence

Grilled goat's cheese with fresh asparagus
with rocket salad and balsamic dressing

Duck liver parfait
with toasted brioche and spicey tomato chutney

Coln Valley smoked salmon
*with lemon and cracked pink peppercorns, served
with pumpernickel bread*

Parma ham, rocket and parmesan salad
with a chilled garden pea soup

Main Courses - Served Hot

Contre-fillet of beef with wild mushroom
confit
*thyme-infused fondant potatoes
filled with buttered spinach and béarnaise sauce
served with fine green beans and a red wine
reduction*

Pan-fried lamb rump with garlic and
redcurrants
*served with carrot and apricot purée,
with dauphinoise potatoes, mint and port wine
jus*

Baked salmon, scallop and prawn thermidor
with buttered new potatoes and green beans

Beetroot risotto with soft herb mascarpone
served with toasted walnuts and vegetable crisps

Main courses - Served Cold

Seared smoked salmon and niçoise salad
with a Dijon mustard dressing

A selection of continental meats
*with roasted Mediterranean vegetables and
pickles
served with country breads and basil dressing*

Baked loin of gammon ham with a
redcurrant and honey glaze
*served with hand-raised pork and apple pie with
chutney*

Whole baby lobster
with fennelslaw and a citrus mayonnaise
Supplement of £12.00

All served with seasonal salads and buttered
new potatoes

Desserts

Double chocolate truffle tart
with a raspberry Pavlova cream

Peach Melba
with almond sugar biscuits

Summer pudding
*served with berry coulis and thickened double
cream*

Apple and sultana crumble tart
with clotted cream and a toffee sauce

Selection of English and continental cheeses
*with red onion and blueberry chutney and water
biscuits*

Fairtrade coffee
and chocolate mints

TERRACE RESTAURANT

MENU £25.00 inc VAT

Main Courses - Served Hot

Contre-fillet of beef with wild mushroom
confit
thyme-infused fondant potatoes
filled with buttered spinach and béarnaise sauce
served with fine green beans and a red wine
reduction

Pan-fried lamb rump with garlic and
redcurrants
served with carrot and apricot purée,
with dauphinoise potatoes, mint and port wine
jus

Baked salmon, scallop and prawn thermidor
with buttered new potatoes and green beans

Beetroot risotto with soft herb mascarpone
served with toasted walnuts and vegetable crisps

Main courses - Served Cold

Seared smoked salmon and niçoise salad
with a Dijon mustard dressing

A selection of continental meats
with roasted Mediterranean vegetables and
pickles
served with country breads and basil dressing

Whole baby lobster
with fennel and a citrus mayonnaise

Supplement of £12.00

All served with seasonal salads and buttered
new potatoes

Desserts

Double chocolate truffle tart
with a raspberry Pavlova cream

Peach Melba
with almond sugar biscuits

Summer pudding
served with berry coulis and thickened double
cream

Apple and sultana crumble tart
with clotted cream and a toffee sauce

Selection of English and continental cheeses
with red onion and blueberry chutney and water
biscuits

Fairtrade coffee
and chocolate mints