

DINNER MENU

Saturday 18th October 2008 | Your Executive Chef is Andy Yuill

WINE

Champagne

Jacquart Brut Rose NV

£35.75

Fine bubbles enhance the delicate salmon-pink colour, derived from the addition of the finest Pinot Noir grapes which delivers rich summer fruit flavours with a subtle touch of apricot and peach.

New Zealand White

Sauvignon Blanc Overstone (2007)

£15.75

Commended at the International Wine Challenge 2007.

Perfect with tonight's Baked Fillet of Monkfish.

Rhone Red

Chateauneuf-du-Pape Domaine Du Vieux Lazaret (2005)

£19.75

A rich, warm full flavoured wine.

Partners well with tonight's Roast Leg of Lamb.

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM YOUR WINE STEWARD.

SPECIAL AFTER DINNER DRINK

Amaretto 25ml £1.15 or Grahams LBV Port 50ml £1.20

V - DENOTES VEGETARIAN CHOICE

PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STARTER

Camembert and Mushroom Vol au Vent (V)
with a creamy trio sauce

Smoked Salmon and Trout Mousse
with sweet & sour salad and dutch toast

Stilton, Grapefruit Segments and Avocado Salad with Herb Croutons (V)

SOUP

Roasted Turnip and Apple Soup with Golden Croutons (V)

Chicken Consommé
with spring onions and puy lentils

MAIN COURSE

Baked Fillet of Monkfish wrapped in Proscuitto
with olive crushed potatoes and roasted cherry tomato compote

Roast Leg of Lamb
set on a warm nicoise salad with balsamic jus

Fricassee of Veal
with a wild mushroom and roasted shallot cream sauce

Turkey Picatta
served with lemon & basil pasta and a cherry tomato compote

Stuffed Peppers with Cous Cous
served with a spicy tomato coulis

Creamed Spinach, Panache of Vegetables, Château Potatoes

ALSO AVAILABLE

Best of British
Smoked Haddock and Cheese Bake

Caesar Salad • Grilled or Poached Supreme of Salmon • Grilled Breast of Chicken • Grilled Sirloin Steak

DESSERT

Chocolate and Date Pudding with Custard Sauce
Rum soaked Baba with Whipped Cream and Fruits
Mississippi Mud Pie with Praline Sauce
Compote of Apple in Calvados Syrup
Ice Creams: Vanilla, Mint Choc Chip, Mandarin
Sweet Sauces: Butterscotch, Chocolate, Melba
Mango Sorbet

A Selection of British and Continental Cheeses with Biscuits / Fresh Fruit

Orange Macaroons

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

FRESH FROM THE BAKERY

White, Wholemeal, Malted Wheat Rolls and Garlic Bread