

**SAMPLE RESTAURANT MENU**  
**Spring/Summer 2010**

***Starters***

*Chef's homemade soup*  
*Home baked bread*  
£5.00

*Pork, bacon & apple terrine*  
*Homemade chutney & granary bread*  
£6.50

*Poached Atlantic salmon*  
*Lightly pickled shallots & watercress*  
*Tarragon crème fraîche*  
£6.50

*Baked mushroom, stilton & puff pastry tartlet*  
*Mixed leaves & red wine reduction*  
£6.50

***Main Courses***

***Salads***

*Char Sui breast of chicken*  
*Mixed leaves & roasted peppers*  
*Cherry tomato salsa & sour cream*  
Starter £6.50  
Main £12.00

*Grilled goats cheese & fig*  
*Waldorf style salad*  
*Lime dressing*  
Starter £6.50  
Main £12.00

*Confit of Gressingham duck leg*  
*Spring onion, cucumber & bok choy*  
*Hoi sin sauce & sesame seeds*  
Starter £6.50  
Main £12.00

## ***Vegetarian Dishes***

*Roasted red pepper*  
*Filled with feta cheese, sweet onion & black olives*  
*on a bed of herb couscous with a red pepper sauce*  
£12.00

*Roasted butternut squash*  
*Mediterranean vegetables cheddar gratinée*  
*Salad*  
£12.00

## ***Fish dishes***

*Whole roasted seabass infused with lemon & thyme*  
*on a bed of wilted pak choi & fennel shavings, new potatoes*  
£13.50

*Atlantic salmon niçoise*  
*Fine green beans, sautéed potato, tomato & black olives, balsamic dressing*  
£12.00

## ***Meat Dishes***

*Char grilled 10oz Sirloin steak*  
*(Prime Herefordshire 28 day hung beef)*  
*Homemade onion rings, field mushroom & chips*  
£17.50

*Additional sauces £1.00:      Brandy & peppercorn*  
*Mushroom & blue cheese*  
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*Roasted tenderloin of woodland fed pork*  
*Aubergine, chorizo & tomato tian*  
*Fondant potato & sage jus*  
£13.50

*The following are served with vegetables of the day*

*Roast rump of English lamb*  
*Minted crushed potatoes & redcurrant jus*  
£14.00

*Char grilled breast of chicken*  
*Sautéed potatoes & smokey tomato, mushroom & rosemary sauce*  
£13.00

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*A selection of other fish dishes are available. These vary week to week.*  
*Please ask at reception for further details.*  
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## ***Sweets***

*On the day please ask one of our staff members for a look at our sweet board filled with tantalising desserts for you to choose from.*