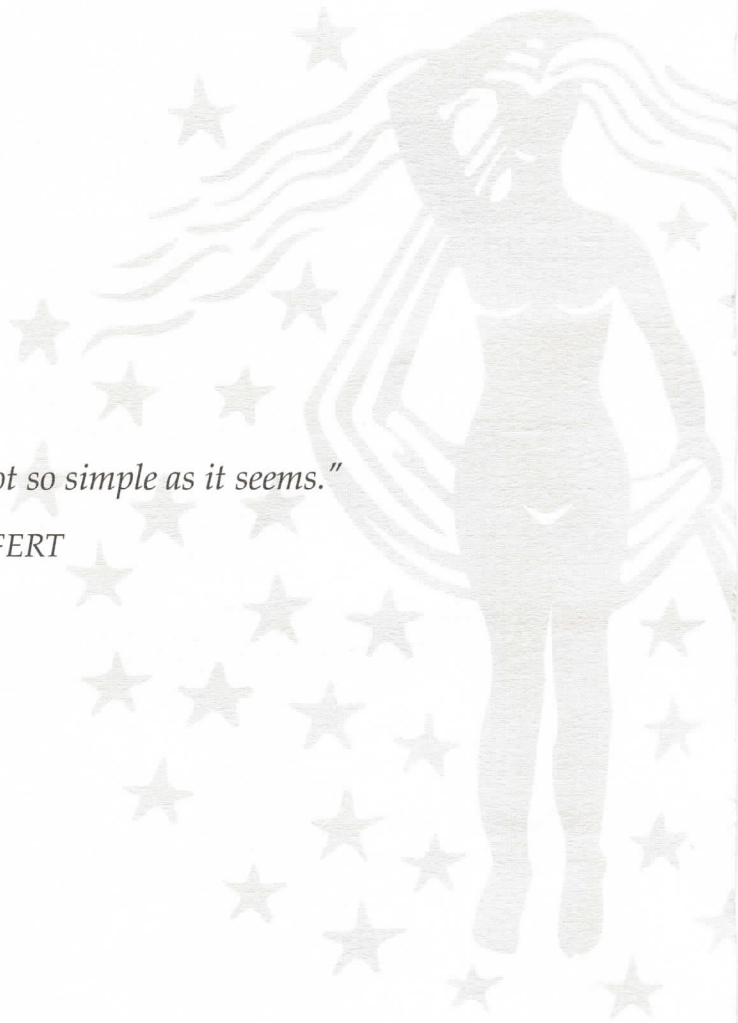


*"... cassoulet, like life itself, is not so simple as it seems."*

PAULA WOLFERT



## BREADS

*Raisin Bread, 3 Seed Square Rolls, Baguette*

## APPETISERS

### SMOOTH CHICKEN LIVER PARFAIT

*Port and red onion chutney, toasted brioche*

### CRABMEAT COCKTAIL

*Plump white crabmeat, fine shredded lettuce, topped with a light thousand island dressing*

## SOUPS

### CLEAR VEGETABLE SOUP

*Garnished with root vegetables, leek and potatoes ♥ V*

### CREAM OF CHICKEN SOUP

*Rich and creamy, garnished with crunchy croutons*

## SALADS

### HOUSE SALAD

*A selection of market fresh seasonal ingredients ♥ V*

### INDONESIAN GADO GADO

*Crisp vegetables and boiled egg with a spicy peanut dressing*

## A CHOICE OF DRESSINGS

*Thousand island, Honey mustard, Italian vinaigrette, Caesar, Balsamic and Creamy French*



## MAIN COURSES

### PAN SEARED RED SNAPPER AND SCALLOPS

*In a lemon butter sauce, potato and celery purée and Mediterranean ratatouille ♥*

### ROAST PORK LOIN

*Stuffed with succulent prunes, apples and apricots accompanied by braised red cabbage and potato cake*

### BALSAMIC BRAISED LAMB SHANK

*Creamy garlic mashed potato and caramelised baked root vegetables*

### LINGUINI "FRUTTI DI MARE"

*Grilled seafood, sautéed cherry tomatoes, onions, basil and garlic*

### ROAST TURKEY PLATTER

*Waldorf salad with celery, apples, walnuts, cranberry relish ♥*

## BRITISH DISH OF THE DAY

### BOILED CORNED BEEF

*Sautéed cabbage, boiled carrots and leeks, parsley potatoes and a warm horseradish cream sauce*

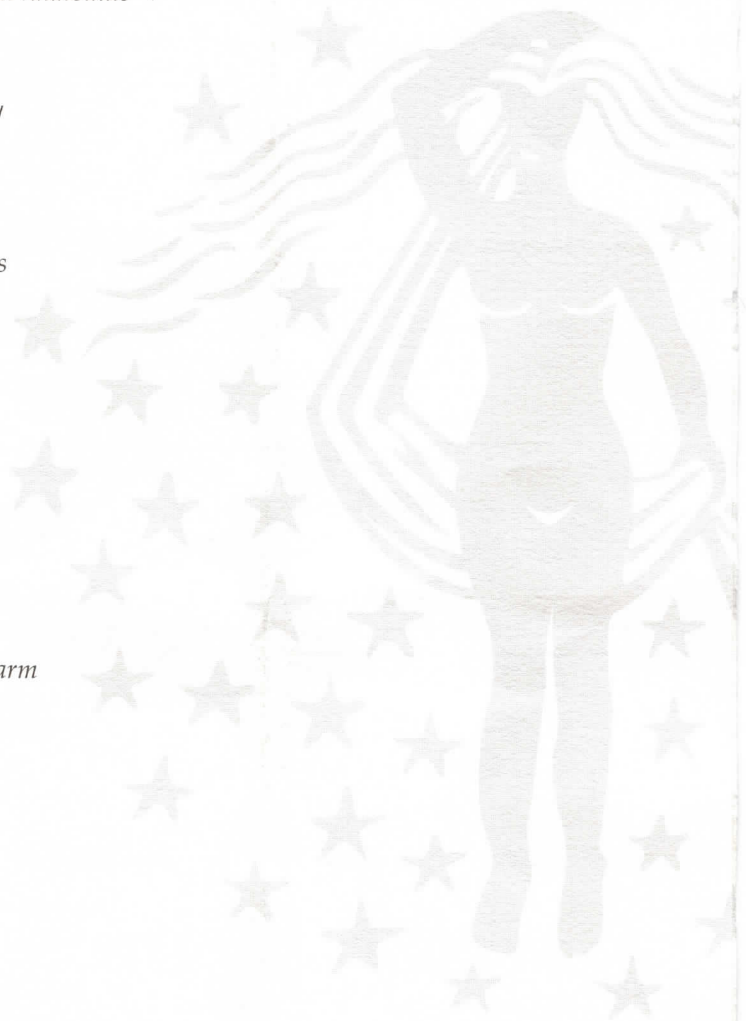
## VEGETARIAN

### VEGETABLE KIEV

*A breaded vegetable cutlet filled with creamy garlic butter, steamed seasonal vegetables and baked sweet potatoes ♥ V*

## ALWAYS AVAILABLE

*Grilled Fish of the Day, Rosemary chicken breast, Omelettes,  
Angel hair pasta with vine ripened tomato ragout ♥ V  
Served with a selection of seasonal vegetables and potatoes*



## DESSERTS

### MANGO APPLE TART

*Juicy mango and apple tart in a shortcrust pastry case, caramel sauce and coconut ice cream ♥ V*

### WHITE CHOCOLATE PARFAIT

*Homemade chocolate iced terrine, dressed with vanilla sauce and sweet dark cherries V*

### FRUIT SALAD CHANTILLY

*Chunks of fruit with a sweetened whipped cream V*

## SUGAR FREE DESSERT

### FRUIT SALAD CHANTILLY

*Chunks of fruit with a sweetened whipped cream V*

## ICE CREAMS AND SORBETS

*Please ask your waiter for today's selection of ice creams and sorbets  
Sugar Free and Soya ice cream is also available*

*A selection of **British and International** cheeses*

*Grapes, celery, red radish and apricots V*

♥ Denotes a healthy option

V Denotes suitable for vegetarians

*Some dishes may contain nuts or traces*

*Please contact the Maître d'hôtel for further details*

## DESSERT WINE

*Le Dauphin de Guiraud 2002/2004 £4.15*

*Blandy's Alvada Madeira Wine £2.35*

*Warre's Otima 10 Year old Tawny £2.50*

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