

Inclusive Menu 2011

These menus are included in 24 hour or Dinner, Bed and Breakfast packages

One

Watercress soup

~

Loin of lamb flavoured with rosemary and garlic, dauphinoise potatoes, roasted vegetables and a Madeira sauce

~

Raspberry cheesecake with blackberry coulis and rhubarb

Two

Smoked salmon and asparagus, potato salad and caviar cream

~

Corn-fed chicken with a chilli and raisin glaze served on a bed of buck wheat and glazed onion salad with seasonal vegetables and Calvados jus

~

Apple bakewell tart with ginger anglaise

Three

Leek and potato soup

~

Grilled sea bass marinated with lime leaves served on a bed of root vegetable rosti, green beans and cherry tomatoes and chive beurre blanc

~

Chocolate mousse in a teardrop with honeycomb pieces and raspberry coulis

Vegetarian

Celeriac, leek and spinach tortilla with a tomato coulis and broad bean puree

Roasted pepper, goat's cheese and apricots in filo parcel with a devilled sauce

Griddled sweet potato and asparagus with cherry tomato and coriander chutney

Leek, wild mushroom and chestnut tart with wild saffron cream sauce

Navratan korma with braised rice and mini naan bread

Four

Parma ham and feta on rocket salad with a herb dressing

~

Cajun spiced salmon on a bed of olive mash, roasted Mediterranean vegetables with a paprika cream sauce

~

Butterscotch and strawberry cheesecake with a banana sauce

Five

Vegetable tian with grilled asparagus

~

Basil and sunblushed tomato marinated chicken supreme served with a potato and parsnip rosti, green beans, carrots, courgette and basil cream jus

~

Milk chocolate and Baileys tart with raspberry sorbet and a mint anglaise

Six

Duo of melon with mango and pawpaw compote

~

Medallions of pork on a bed of potato and cabbage cake, glazed carrots and parsnips served with a cider jus

~

Lemon and blueberry shortbread stack with a white chocolate sauce