

Lunch Inclusive Menu 2011

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

One

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

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Raspberry cheesecake with blackberry coulis and rhubarb

Two

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

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Apple bakewell tart with ginger anglaise

Three

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

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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

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

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Butterscotch and strawberry cheesecake with a banana sauce

Five

Basil and sun-blushed tomato marinated chicken breast served with a potato and parsnip rosti, green beans, carrots, courgette and basil cream jus

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

Six

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

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Lemon and blueberry shortbread stack with a white chocolate sauce