

Starters & Afters - January 2023

Choose any five dishes from the following:-

Pasta 'Wellington' (V) - Pasta spirals in a cheesy sauce with a stilton gratinée and sprinkled with port

Portobello Mushroom (V *without bacon*) - filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Borscht - Classic thin beetroot and duck soup

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

Confit of duck leg - with port, orange and redcurrant sauce, and 'Bubble & Squeak'

Sea Bass and salmon - Ring of sea bass fillet filled with salmon mousse and served with a classic 'Véronique' orange sauce garnished with grapes

King Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Risotto - creamy savoury Italian rice, smoked haddock and mussels with parmesan

Ice Cream - Exceptionally good 'Dreamy Cow' dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Slovak Pear - Half a pear, poached in white wine, served warm with brandied cream cheese and hot port wine sauce, sprinkled with walnuts

Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with toasted almonds, served with cream

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

'Treacle' Pudding - served hot with custard and extra golden syrup

Apple Crumble - served warm with custard, softly whipped double cream or vanilla ice cream

Pot au Chocolat - baked chocolate cream, made with finest dark chocolate and Grand Marnier, served with cream

Banana Praline Cup - dark chocolate shell filled with a luxurious combination of mascarpone cream and banana and drizzled with praline

Seville Orange Tartlet - zingy, bitter orange curd in a tartlet served with cream

Cheese - selection of four different varieties of cheese served with biscuits

Coffee or Tea and chocolate truffles