

## Starters & Afters - October 2023

Choose any five dishes from the following:-

**Madeiran Mushroom (V)** - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

**Spinach and Cheese Tartlet (V)** - Spinach and Goat's cheese in a pastry case

**Ardennes Pâté** - coarse liver and pork Ardennes pâté served with toast

**Soup** - cherry tomato and smoked bacon

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

**Pork Escalope** - grilled and topped with Fourme d'Ambert blue cheese, garnished with tomato concasse

**Smoked Haddock Risotto** - creamy savoury italian rice, smoked haddock and sauteed mushrooms, with parmesan

**Sea Bass Florentine** - Fillet of sea bass ring filled with spinach served with a creamy Mornay sauce

**Crab and Mushroom Crêpes** - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

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

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

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

**Apple Pastry** - puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

**Lemon Tartlet** - classic, sharp, lemon tart served with slightly whipped double cream

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

**Caged Pear** - half a pear poached in claret, served warm, with vanilla ice cream and hot port wine sauce, imprisoned in a caramel cage

**Profiteroles** - Choux pastry balls filled with cream and served with luxurious Valrhona™ chocolate sauce

**Raspberry and white chocolate cup** - White chocolate outer shell filled with raspberries, cream and raspberry coulis

**Crème brûlée** - classic baked egg custard with a crispy burnt sugar topping

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

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**Coffee or Tea** and chocolate truffles