

Starters & Afters - July 2024

Choose any five dishes from the following:-

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

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

Smoked chicken salad - slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

Soup (V) - Sweet potato, red peppers and red lentil soup, finished with a dash of fresh lime

Roasted Vegetable Tart (V) - shortcrust pastry tart filled with roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes) and feta cheese

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

Sea Bass - grilled sea bass fillet with herb butter

King Prawns - pan fried in Armagnac and baked with tomato concasse, topped with fried breadcrumbs and parsley

Risotto - savoury rice with creamy mixed crab meat and mussels

Salmon Rilletes - poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

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

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Caged Peach - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Eton Mess - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

Summer Pudding - classic summer 'pudding' served with softly whipped double cream

Apricot Crumble - served warm, with custard, double cream or ice cream

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

Coffee Pannacotta - Italian set coffee cream with a coffee crème anglaise and garnished with banana

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

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

Coffee or Tea and chocolate truffles