

Starters & Afters - November 2024

Choose any 5 dishes from the following 20 :-

Soup(V) - Leek and Potato

Mediterranean Vegetable Pasta (V) - fusilli pasta with tomato concasse and pesto, topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes) served with fresh parmesan

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

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

Chicken Livers - sauteed chicken livers with a sauce of caramelised onion and Madeira garnished with puff pastry

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

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

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

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

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

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

Trio of Chocolate - A variation of our classic '*Duo of Chocolate*' this is a white chocolate ring filled with a milk chocolate mousse (*made with fresh eggs*) and garnished with dark chocolate sauce

Profiteroles with coffee and caramel - Choux buns filled with coffee liqueur cream with caramel sauce

Raspberry Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

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

Baked figs - Fresh figs stuffed with crushed amaretti biscuits, honey and Amaretto liqueur, served hot with softly whipped cream

Apple & Blackberry Crumble - served warm with cream or vanilla ice cream

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

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

Coffee or Tea and chocolate truffles