

Starters & Afters - June 2025

Choose any 5 dishes from the following 20 . . .

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

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

Portobello Mushroom (*V without bacon*) - Large flat mushroom 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

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

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

Salmon Mousse - served with melba toast and a salad garnish

Risotto - tasty tomato risotto with panfried king prawns

Crab and Mushroom Tart - served warm with a salad garnish

Sea Bass - Fillet of sea bass with fresh basil, butter and white wine sauce

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

Strawberry Tower - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

Summer Pudding - classic summer 'pudding' filled with juicy mixed berries (raspberries, blackberries, redcurrants, blackcurrants, strawberries, cherries and blueberries) served with softly whipped double cream

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

Raspberry Pannacotta - Italian-style set cream with a fresh raspberry topping

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

Banana Pavlova - meringue, topped with cream and banana, and drizzled with praline

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

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

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

Coffee or Tea and chocolate truffles