

Starters & Afters - April 2026

Choose any 5 dishes from the following 20 . . .

Soup(V) - Leek and Potato

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

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

Risotto - creamy savoury rice with chorizo, petit pois peas, and sweetcorn (*chorizo may be omitted for vegetarian option*)

Duck Liver Pâté - extra smooth duck liver pâté served with melba toast

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

Smoked Salmon and Beetroot Gravadlax - classic smoked salmon and Beetroot-and-dill-cured salmon 'gravadlax', served with buttered brown bread

King Prawns - served on vermicelli pasta with a sauce of butter, fresh herbs, white wine, onion and garlic

Sea Bass Florentine - grilled fillet of sea bass with spinach and a creamy Mornay sauce

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

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

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

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

Lime Tartlet - made with fresh limes and served with softly whipped double cream

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

Apple Crêpe Soufflé - Light pancake filled with sautéed apple, ground almonds and meringue, baked and served with a sweet cider sauce

'Wobbly' Apricot Tart - pastry tart with a layer of marzipan topped with apricot halves under a thin pastry lid, served as a slice with softly whipped cream

Mango and Passionfruit Pavlova - meringue topped with cream and mango pieces with a passionfruit coulis

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

Coffee or Tea and chocolate truffles