

MAY MENU 2012

Price: £39.50 per person

(V) — Suitable for Vegetarians

Appetiser

Cappucino of Carrot & Caraway

A carrot velouté topped with with caraway foam.

Starter Course

Mushrooms with Roquefort Cheese (V)

Mushrooms sauteed in garlic, cream and Roquefort cheese.

Asparagus with a Chervil Cream Sauce (V)

Griddled asparagus on a bed of wilted watercress with a chervil cream sauce.

Wood Pigeon Salad

Warm breast of roasted wood pigeon with a beetroot and frisee salad.

Crab & Crayfish Mornay

White crabmeat and crayfish served with spinach and topped with a lightly glazed cheese sauce.

Sorbet

A fresh iced sorbet.

Main Course

Cassoulet of Chickpeas (V)

A cassoulet of chickpeas, tomatoes and coriander with sweet honey potatoes.

Main Course

Fillet of Seabass

Fillet of seabass served with tagliatelle, black olives and a lemon beurre blanc sauce.

Fillet of Celtic Pride Beef

Fillet of Celtic Pride beef served with an almond and potato puree, oven roasted vine ripened tomatoes and a red wine sauce.

Loin of Lamb

Loin of lamb served with smoked aubergine, a mini lamb pasty and a basil sauce.

Desserts and Cheese

Chocolate & Raspberry Mille Feuille

Layers of puff pastry with chocolate crème patisserie and raspberries, served with a raspberry coulis and chocolate sauce.

Pine nut Pannacotta

A chilled set pine nut flavoured cream served with a lemon sorbet and caramelised pine nuts.

Assiette Gourmande

A trio of desserts, orange and cointreau mousse, a shot glass of blackberry trifle and a strawberry shortbread.

Cheese Platter

A selection of classic French cheeses with a warm Welsh rarebit, grape chutney, celery and homemade bread.

(A cheese course may be taken in addition to desserts at the charge of £7.95 per person).

Please note that coffee may be taken in lieu of a dessert if preferred.

