

CONSERVATORY DINNER MENU

Chef's Homemade Soup of the Day

Homemade Salmon, Lemongrass & Chilli Fishcake

with a tzatziki dressing

Pressed Terrine of Chicken, Smoked Bacon & Pimento

with a micro salad and grain mustard dressing

Oven Baked Flat Field Mushroom

loaded with bacon, stilton and apple, with a balsamic glaze

Platter of Seasonal Melon

with New Forest raspberry sorbet and a passion fruit & mango coulis

Layered Cocktail of succulent Ocean Prawns, Avocado, Tomato & Cucumber

accompanied by marie rose sauce and malted bloomer bread

Pan Roasted Minted Lamb Rump

served upon a bed of leek mash with a rosemary & redcurrant jus

Griddled English Rump Steak – cooked to your liking

accompanied by mushroom, tomato, onion rings and a peppercorn sauce

Chicken, Baby Corn & Pimento Curry Thai Style

stir-fried together with prawn crackers and a timbale of rice

Pan Fried Guinea Fowl Supreme

presented with Wensleydale & cranberry cheese, sauté potatoes

and a apple & Bulmers cider sauce

Seared Tuna Steak

rested on Mediterranean vegetables with tangy salsa, herb oil and crème fraîche

Your waiter will also inform you about the specials of the day

Served with a choice of Chef's fresh vegetables and potatoes of the day,
chips or side salad.