

CONSERVATORY DINNER MENU

Starters

Chef's Homemade Soup of the Day

Ardennes Pate

With an Orange & Redcurrant Dressing and Crisp Melba Toast

Seasonal Melon & Strawberries Presented in a Filo Basket

Served with Lemon Sorbet, Drizzled with Archers Liqueur

Warm Italian Garlic Bread, Cranberry & Dorset Stilton En Croute

Traditional Smoked Scottish Salmon

Complimented with Mixed Leaves, Capers and Buttered Malted Bloomer Bread

Warm Tartlet of Caramelised Red Onion & Goats Cheese

Main Course

Confit of New Forrest Duck Leg

Complimented with a Mixed Berry & Mandarin Sauce

Roast of the Day

Pot Roasted Local Lamb Rump

Accompanied by a Mint, Wine & Redcurrant Sauce and Crispy Leeks

Poole Bay Catch of the Day

Griddled Prime Rump Steak

Served with Grilled Tomato and a Peppercorn & Brandy Sauce

Rolled English Tenderloin of Pork

Wrapped in Smoked Bacon, Presented with a Shallot, Apple & Vintage Port Sauce

Vegetarian of the Day (V)

-Some Dishes may contain traces of Nuts or small Fish Bones-