

**Table D' Hôte
Dinner Sample Menu**

Appetizer

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Warm Mousseline of Natural Smoked Haddock, Sauté of Spinach and Asparagus, Sauté of Langoustines

Warm Tart of Local Crab Thermidor, Cucumber and Chive Crème Fraîche

Warm Barigoule of Artichokes, Fennel and Asparagus, Salad of Herbs

Parfait of Chicken Liver, Salad of Foie Gras, Apple Chutney, Toasted Brioche

Warm Salad of Roast English Partridge, Mushrooms, Orange, Foie Gras, Red Wine Dressing

Salad of Parma Ham, Grilled Artichoke, Home-Dried Tomatoes, Crostini of Chavignol Goat's Cheese, Aged Balsamic

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Sorbet

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Char-grilled Scotch Sirloin Steak, Fat Chips, Jersey Jewel Tomatoes, Wild Mushrooms, Sauce Béarnaise

Roast Rack and Braised Shoulder of Lamb, Parsnip Hash Brown, Roasted Squash, Rosemary Jus

Grilled Escalope of Calves Liver and Bacon, Pomme Puree, Gem Lettuce, Onion Jus

*Roast Tournedos of Monkfish, Confit Chicken and Serrano Ham, Risotto of Wild Mushrooms,
Sauté of Garlic, Broad Beans and Shallots, Red Wine Sauce*

Grilled Fillet of Seabass with Spanish Chorizo, Piperade, Charred Fennel, Pesto Sauce

Pithivier of Red Onions, Spinach and Feta, Sauté of Roots and Garlic, Red Wine Truffle Dressing

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Soufflé of Jersey Black Butter, White Chocolate Ice-Cream, Honey Anglaise

Green Apple Crème Brûlée, Rhubarb Jelly, Apple Sorbet

Warm Dark Chocolate Tart, Vanilla Mascarpone, Candied Orange

A Selection of English and French Cheeses with Apples, Celery, Grapes and Millers Damsel

Selection of Ice-Creams and Sorbets, Tuile, Soft Poached Fruits

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Coffee with Home-made Petits Fours

Full Menu for £29.50 Per Person

***Please let us know if you would prefer a dish simply cooked
Some dishes may contain nut products.***