

American Bar Menu Winter 2011-2012



First Courses

Roasted parsnip soup with Acacia honey, parsnip crisps & watercress pesto

Gressingham game terrine with winter leaves, date & gooseberry chutney, sour dough toast

Brioche with a sauté of wild mushrooms & béarnaise sauce

Loch Duart salmon, green tea smoked beetroot, cured & fresh sliced gravadlax with pickled cucumber & Irish soda bread

Main Courses

Slow braised Denham vale blade of beef with fondant potatoes, wild mushrooms & Madeira jus

Pan fried MSC cod fillet on a cauliflower puree with steamed Swiss chard, tomato & chervil beurre blanc

Pumpkin & sage gnocchi with gorgonzola sauce & wilted watercress

Fenugreek marinated chump of lamb with bubble & squeak, glazed baby carrots, mint & caper jus

Pot roasted pigeon with garlic & thyme griddled potato cake & French style peas

Puddings & Cheese

Orange & ginger cheesecake, poached pear, mulled wine jelly & ginger snap

Tiramisu with biscotti

Lemon polenta cake with raspberry compote

Selection of British cheese with grapes & celery

2 courses £36.00

3 courses £42.00

Coffee Tea & Infusions

Freshly brewed fair-trade coffee, tea or infusions £3.25

With hand made chocolate truffles £4.25