



CONSERVATORY

RESTAURANT

November's Table D'Hôte Dinner Menu Available Friday and Saturday evenings

Smoked Trout Fillet

Waldorf salad, cranberry and horseradish cream

Tian of Marinated Prawns

guacamole and smoked salmon tartar

"Pink-cooked" Wood Pigeon Breast

sautéed wild mushrooms, wild rocket lettuce, walnut dressing

Balsamic Fig and Goats Cheese Crostini

Thai Vegetable Spring Roll

mango sweet chill dip

Hearty Beef Goulash Soup

sour dough bread



Grilled 6oz Irish Sirloin Steak

Madagascan pepper sauce

Pheasant Casserole

with streaky bacon, dried prunes and thyme

Oven-baked Fillet of Cod

herb, lemon and garlic crust, chunky tartar sauce

Teriyaki Marinated Salmon

with sesame Pak Choi

Mexican Omelette

with peppers, tomato salsa, kidney beans, jalapeno cheddar cheese

Baked Korean BBQ Tofu

Stir fried vegetables and Udon noodles

All Dishes Accompanied by
roasted Honey and Ginger Root Vegetables, Potato and Leek gratin



Plum and Raspberry Crumble

crunchy oat topping, crème anglaise

Warm Toffee Banana Pancake

accompanied with homemade eggnog ice cream

Chocolate Parfait

with honeycomb, glazed cherry, cranberries and almonds

Selection of Guernsey, British and European Cheese (GF available)

3 courses £20.00

2 courses £17.50

Parties Welcome