

Conservatory

Bring on the Spring Menu

22nd March until 14th April 2018

28 Day Aged Beef Carpaccio
wild rocket leaves, Parmesan cheese shavings, white truffle oil

Grilled Asparagus and Baked Goats Cheese Crostini
pomegranate syrup

"Hot" Smoked Salmon Salad
chili and lemon dressing

(V) (N) Baby Spinach and Strawberry Salad
toasted almonds, poppy seed dressing

(V) (N) Nut and Lentil Terrine
spiced tomato chutney

Spring Vegetable and Miso Chicken Consomme
mung bean vermicelli

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Veal and Mushroom Ragout
Moore's spätzle

Crispy Skinned Chicken Breast
snow pea and bacon risotto

"Pink-cooked" Harriasa Marinated Rump of Spring Lamb
beetroot, toasted pitta and crumbled feta cheese

Fillet of Cod
butter bean and chorizo casserole

(V) Vietnamese Vegetable Spring Rolls
Moore's sweet chilli sauce and steamed jasmine rice

All main courses served with a selection of Spring vegetables

(V) Blood Orange and Beetroot Salad
crispy fennel shavings, red onion, gremolata dressing

The Conservatory – Bring On The Spring Menu continued . . .

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Strawberry and Rhubarb Trifle

Lemon Tart

with Le Hechet Farm salted caramel ice cream

(V) Chocolate Delice

with chef's homemade peach sorbet

Cheese Platter

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Lavazza coffee

with a homemade chocolate cookie

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2 courses £19.50

3 courses £24.00

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(V) - denotes vegan dish

(N) - denotes dish contains nuts