



~ SPRING & SUMMER ROSE MENU 2011 ~

Please choose one starter, main course and dessert for all the party and one vegetarian option.

AMUSE BOUCHE (supplement)

<i>Demitasse of Creamy Asparagus Soup with Truffle Foam</i>	<i>£5.50</i>
<i>Pan Fried Foie Gras with White Grapes</i>	<i>£6.50</i>
<i>Tomato Consommé with Avocado Salsa, Black Pepper Tuille</i>	<i>£5.50</i>

FIRST COURSE

<i>Pressed Chicken, Ham Hock and Foie Gras Terrine with Rhubarb and Vanilla Chutney</i>
<i>Semi Dried Tomato and Mozzarella Tart with Baby Cress Basil Dressing</i>
<i>Char Grilled Asparagus and Poached Free Range Egg with Lemon Ricotta and Parmesan Crisps</i>
<i>Watercress, Pear and Walnut Salad with Cumbrian Ham and Cashel Blue Dressing</i>
<i>Broccoli and Toasted Almond Soup</i>
<i>Sloe Gin Marinated Salmon with Fennel Salad</i>

INTERMEDIATE COURSE (supplement)

<i>Rhubarb and Ginger Sorbet</i>	<i>£6.00</i>
<i>Gordons and Tonic Sorbet</i>	<i>£6.00</i>
<i>Chapledown Rose Sorbet</i>	<i>£6.00</i>
<i>Seared Fillet of Sea Bass with Broad Bean Risotto, Chive Oil and Baby Cress</i>	<i>£12.50</i>
<i>Ravioli of Asparagus with Wild Mushrooms and Lemon Butter Sauce</i>	<i>£9.50</i>

Please note, all prices are subject to VAT at the current rate



MAIN COURSE

*Roast Sirloin of Scottish Beef, Yorkshire Pudding, Pan Gravy and Horseradish Cream, Roasted Potatoes,
Wilted Savoy Cabbage and Honey Roasted Chantennay Carrots*

*Roast Rump of English Lamb, Crushed Jersey Royals with Mint and Baby Spring Vegetables,
Rich Merlot Sauce*

Roast Supreme of Guinea Fowl, Red Wine and Artichoke Risotto with Purple Sprouting Broccoli

*Pan Fried Supreme of Cornfed Chicken Stuffed with Mushrooms and Thyme, Spring Onion Mash,
Savoy Cabbage and Smoked Bacon, Port Sauce*

*Roasted Supreme of Cornfed Chicken, Sage and Onion Stuffing Chateau Potatoes, Roasted Roots,
Rich Pan Gravy*

*Seared Fillet of Black Sea Bass with Lemon Chicory, Crushed New Potatoes with Parsley and Oven Dried
Cherry Tomatoes, Black Olive Dressing*

VEGETARIAN

*Purple Sprouting Broccoli and Pecorino Tarts with Saffron Baby Potatoes and
Wilted Red Chard in a Lemon Butter Sauce*

Baby Courgette and Basil Risotto, Parmesan Wafer with Baby Rocket Salad

PRE DESSERTS (supplement)

<i>Shot of Mango Soup</i>	£6.00
<i>Lemon and Lime Posset</i>	£6.00
<i>Lavender Crème Brulee</i>	£6.00

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DESSERTS

Chocolate Mocha Tart with Poached Raspberries

Nougat Parfait with Minted Mango Salad

Summer Pudding Terrine with Fresh Berries and Clotted Cream

Lemon Posset with Butter Shortbreads

Caramelised Apple Tatin with Vanilla Pod Cream

Trio of summer puddings (£3.00 Supplement)

Pink Champagne Jelly with Raspberries, Mini Summer Pudding, Strawberry Sorbet

English Cheese plate per person (£12.00 Supplement)

Farmhouse Cheddar, Somerset Brie and Cropwell Bishop Stilton. Served with warm herb scones, apple chutney, grapes and celery.

Freshly Brewed Ethiopian Sidamo Coffee, Suki tea and Fruit Infusions, served with Castle Chocolates

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HOUSE WINE SELECTION

WHITE WINE

The Paddock Chardonnay 2009/10, Australia

19.75

Juicy, sun-packed Australian wine with peach & tropical fruit on the nose. The palate keeps up the exotic theme with refreshing peach & pineapple notes with some crisp lemon acidity on the finish.

San Rafael Sauvignon Blanc 2010, Chile

19.75

Cool, crisp and fruity with soft tropical fruit notes of pineapple and passion fruit cut by citrusy lime and gooseberry on the refreshing finish.

Ceps du Sud Viognier 2009/10

19.75

Wonderfully aromatic with peach and plump dried apricots on the nose. The palate is soft and fruity, with more stone fruit, a hint of spice and a fresh finish.

RED WINE

The Paddock Shiraz 2009/10, Australia

19.75

Rich fruits on the nose, including plums and red berries, which carry through onto the palate, with a good ripe tannin structure, friendly and approachable.

San Rafael Merlot 2010, Chile

19.75

Soft, smooth, easy-drinking wine with juicy, plummy Merlot fruit on both the nose. The palate is fruity and jammy with crowd-pleasing red berry and cherry fruit.

Chateau l'Eglise 2009, France

19.75

Classic Bordeaux: dry yet appetising with crunchy fruit and elegant tannins. Deep violet with a perfumed nose of ripe plums, cherries and vanilla. Rich damson and mulberry flavours and a delicious lick of creamy oak.

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