

Conservatory


Restaurant


Party Menu 2018

Tian of Guernsey Crab
smoked salmon rosette, Marie Rose sauce

Pulled Ham Hock Salad
soft boiled quail egg, Dijon mustard dressing

Grilled King Prawns
wrapped in pancetta, aioli dip

Beetroot, Apple and Orange Salad 
sesame seed dressing

Grilled Asparagus 
garlic toast, balsamic vinaigrette

Orange Sorbet 

Minestrone Soup 

Irish Ribeye Steak Diane


Pink-
 Well Done-


Duo of Duck
(Confit Duck Leg and Spring Roll)
red currant and orange sauce

"Pink" Rack of Lamb
flageolet bean ragout, rosemary jus

Fillet of Seabass
roast fennel, Pernod sauce

Lemon Sole Paupiette
prawn mousse, clam and saffron vegetable broth


Roast Aubergine 
curried chickpea and sweet potato ragout

Five Bean and Lentil Chili 
jasmine rice, guacamole

Chunky Chips – Vegetable Bundle

Chocolate Fondant
local Le Hechet Farm marshmallow ice cream

Baked Baileys Cheesecake
salted caramel whisky sauce

Blueberry Pancake 
Swedish soya vanilla ice cream

Eton Mess
 Vegan option available

Cheese Platter

Coffee and Home-baked Cookies

Name: _____

£25.95