

The Galleried Restaurant
Summer Menu
2010

Two Courses £24.95

Three Courses £29.95

To Start

Beetroot Cured Salmon
Potato Salad and Cucumber Jelly

Pea and Stilton Soup
Mint Linguine

Chicken Liver Parfait
Gooseberry Chutney

Seared Scallops
Pancetta, Broad Beans and Hollandaise Sauce
Supplement £2.50

Chicken, Smoked Ham and Spinach Terrine
Radish Salad

Milleens Dote (Strong Irish Soft Cheese) Quiche
Red Onion Relish

To Follow

Fillet of British Beef

Dauphinoise Potatoes, Broad Beans and Béarnaise Sauce

Supplement £2.95

Rack of English Lamb

Galette Potato, Carrots and Garlic Puree

Supplement £2.50

Gressingham Duck Breast

Raspberry and Cardamom Sauce, Creamed Potato and

Chargrilled Artichoke

Sea Bass Fillet

Pea and Crayfish Risotto with Pesto

Grey Mullet, Salmon and Tuna

Courgettes and Fondant Potato

Wild Mushroom Risotto

Confit Garlic

To Finish

Marinated Carpaccio of Pineapple
With Coconut Sorbet

Sticky Toffee Pudding
With Toffee Ripple Ice Cream

Assiette of Strawberry
Cheesecake, Spring Roll, Cappuccino

Dark Chocolate Parfait
With Crème de Menthe Ice Cream,
After Eight Crisp and Hazelnut Brittle

Lemon Crème Brulee
With Blueberry Ice Cream and
Shortbread Biscuits

Pimms Jelly

Filter Coffee and Homemade Chocolate Truffles
£2.95

Cheese Course may be taken instead of
Dessert at a supplement of £2.95

Cheese Course

£8.95

Stilton Cheese Sampler

Quenby Hall - Mild and Creamy
Long Clawson - Simple and Light
Cropwell Bishop - Elegant and Rich
Tuxford and Tebbutt - Rich and Complex
Colston Bassett - Rounded, Smooth and Big
Websters - Creamy with a Tangy After Taste

Six Stiltons served with Traditional Accompaniments

Or

Fine Cheese Sampler

£7.95

Golden Cross Goats Cheese - Mellow, Sweet and Slightly Fruity
Sparkenhoe Red Leicester - Handmade, Unique and Moreish
Colston Bassett Stilton - Round, Smooth and Rich
Keens Cheddar - Moist, Creamy and Sharp
Milleens Dote - Strong, Soft and Buttery

Five Cheeses served with Traditional Accompaniments

Or

Colston Bassett Stilton

£6.95

Served with our renowned Plum Bread
Celery and Grape Chutney