

Middle & Over Wallop

20 MAY – 13 JULY 2010

STARTERS

English asparagus and hollandaise sauce (V)
Beef consommé with shredded pancake
Torbay crab and potato salad
Pan fried mackerel, chanterelle risotto and toasted flaked almonds
Spiced honey roast duck breast, crispy noodle and vegetable salad

MAIN COURSES

Confit of shoulder and roast rack of lamb
Seared pork fillet, gratin potatoes, poached fennel
Poached fillet of beef with fondant potatoes, Vichy carrots and watercress purée
Escalope of salmon with sorrel sauce
Lobster Thermidore (*Supplement £10.00*)
Goat's cheese and wild mushroom cannelloni, pumpkin purée and white balsamic truffles (V)

PUDDINGS OR CHEESE

Kent strawberries and cream (V)
English summer pudding
Chocolate fondant and crème Anglaise
Pistachio & olive oil cake, compote of cherries and strawberry sorbet
English rhubarb Tatin
Sussex cheese platter

Coffee and chocolates



£55.00 per head for three courses and coffee

■ Booking forms on pages 35 and 36



Middle & Over Wallop

14 JULY – 29 AUGUST 2010

STARTERS

English asparagus and hollandaise sauce (V)

White onion soup with saffron shallots (V)

Duck foie gras and pink peppercorn terrine with Armagnac prunes (*Supplement £4.95*)

Sauté of quail, braised celery and mushrooms

Smoked trout and endive salad

Potted pork and rabbit with piccalilli

MAIN COURSES

Saddle of lamb with sweet apricots, black olive and hazelnut stuffing

Fillet of English beef, beetroot purée and flat parsley jus

Red mullet, char grilled asparagus, sweet potato and orange butter sauce

Roast duck with balsamic and cherry sauce

Cold lobster salad (*Supplement £10.00*)

Broccoli, blue cheese and caramelised pear frittata, green beans and apple chutney (V)

PUDDINGS OR CHEESE

Raspberries and blueberries with cream (V)

English summer pudding with red berries and double cream

Bitter chocolate mousse, homemade marshmallow

Star Anise and lemon grass infused rice pudding, with mango coulis

Sussex cheese platter

“Straw Wine” de Trafford *£19.35 per glass*

Coffee and chocolates

£55.00 per head for three courses and coffee

■ Booking forms on pages 37 and 38

