

Autumn Harvest Dinner Menu

13 October 2011

Pumpkin, Butternut Squash and Autumn Vegetable Soup

served with herb and garlic croutons

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Salmon and Smoked Salmon Mousse

A light creamy salmon mousse with smoked salmon served with horseradish cream, lemon relish and lemon olive oil crostini

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Mushroom casserole

Warming dish of wild mushrooms and peppers flavoured with sherry and served with crusty wholemeal bread

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Trout Chablis

Poached fillets of trout served in a light white wine sauce garnished with a fine julienne of vegetables

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Chicken Abbott

Breast of chicken stuffed with stilton cheese and served in a port wine sauce studded with chopped walnuts

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Herb Crusted rack of Lamb with Honey Caramelised Shallots and Red Wine Jus

Served with a pear relish

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Roulade de Poireaux aux Ricotta et mais

A light roulade of leeks filled with ricotta cheese and sweet corn and served with a fresh tomato coulis

Thyme flavoured fondant potatoes & Seasonal vegetables

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Apple Strudel with Cinnamon Ice Cream and Calvados Sabayon

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White Chocolate Mousse with Blackberry Compote