

Lunch And Dinner Menu

Please choose a maximum of 2 dishes per course for your entire party

Starters

Crab Towers On Lime And Cucumber Salsa

Smoked Salmon Curls and Cream Cheese on Blinis with Asparagus Tips, Bed of Herb Salad

Roquefort And Hazelnut Soufflé

Seafood Bouillabaisse

Salmagundi

Red Spiced Chicken Fillets, Raspberry Spicy Cream, Salad Bed

Quails Eggs In Asparagus Nest With Proscutio

Wild Mushroom Filo Bags

Chilled Vichysoisse And Cheese Scones

Salad Nicoise

Garlic And Goats Cheese Pizzette

Ham And Asparagus Gratin

Ravioli Filled Seafood, Chive Sauce

Scallop And Bacon Grills On Radicchio

Goujons Of Seafood, Caper Sauce

Farcie Stuffed Fried Mushrooms

Whitebait With Devilled Sauce

Parisian Of Melon And Parma Ham

Potted Shrimps

Herb Salad with Avocado, Garlic Croutons, Julienne Of Smoked Bacon and Sun dried Tomato Dressing

Tiger Prawns In Garlic And Juniper Berries On A Salad Bed

Winkle Borscht

Tagliatelli Bolognese

Scampi Provencal In A Pool Of Savoury Rice

Seafood Chowder With Breadsticks


Chicken Mousse And Cumberland Sauce With Oatcakes

Coquilles St. Jacques

Cheese And Onion Tart, Onion Marmalade

Seafood Fishcakes, Tartar Sauce

Grilled Saffron Scallops on a Herb Salad Bed



Main Course

Monkfish Basquaise

Pot Roasted Pheasant With Claret And Orange Sauce

Wild Duck Breasts With Kumquats

Escallops Of Venison, Blueberry Jus

Salmon In Pastry With Tarragon Cream

Lobster Thermidor

(Please note there will be an extra charge of £12.50 per person for this dish)

Chicken Veronique

Roast Guinea Fowl, Chestnut Stuffing And Walnut Jus

Veal Escallops, A La Crème

Mignons Of Fillet Of Beef, Béarnaise Sauce

Poached Rolled Fillets Of Trout With Capers

Mustard And Horseradish Pancakes Filled With Sirloin Steak And Brown Ale

Kate And Sydney Pie

Spatchcocked Poisson, Orange And Brandy Sauce

Fillet Of Pork Wellington

Chicken Stroganoff

Whole Salmon, Lime And Dill Sauce

Coulibiac Of Seafood

Fillet Of Beef Wellington

Tornados Rossini

Escallops Of Fillet Of Pork Pan Fried In A Herb And Parmesan Coating. Served On A Bed Of Spinach Tagliatelli And Tomato Coullis

Roasted Leg Of Lamb, Mint Sauce

Roast Beef And Yorkshire Pudding

Poached Supreme Of Chicken Served On A Bed Of Five Mushroom And Massala Sauce

Gamekeepers Rabbit And Mead Stew

Roasted Rack Of Lamb With A Herb Crust, Rosemary, Redcurrant And Mint Jus



Choice of Potatoes

Pancake
Dauphinoise
Galante
New
Duchesse
Sauté
Potato Pete's
Lyonnaise
Baby Roasted Chateau
Croquette
Puree
Herb
Anya
Rissole
Parisian
Rusty
Fondant
Bubble And Squeak

Salads

Salad Nicoise
Waldorf Salad
Herb Salad
Tomato and Cucumber Salad
Potato, Onion And Chive Salad
Coleslaw
Egg And Endive Salad
Onion, Mint And Beetroot Salad

Choice of Vegetables

Sugar Snap Peas
Fine Green Beans
Runner Beans
Baby Carrots
Leeks
Peas
Pak Choi
Mange Tout
Asparagus
Fennel
Brussel Sprouts
Swede
Artichoke Hearts
Parsnips
Turnips
Okra
Patty Pan
Courgettes
Baby Corn
Red Cabbage
White Cabbage
Cauliflower
Chicory
Peas
Mushrooms
Baked Onions
Celeriac
Roasted Peppers
Basmati Rice
King Black Rice
Red Rice
Green Rice



Desserts

Zabaglione On Strawberries Romanoff

Iced Chocolate Terrine, Brandy Cream

Raspberry Clafoutis

Orange, Lemon And Raspberry Fools

Strawberries And Cream

Crepes Suzette

Summer Fruits, Lemon Cream, Minted Julienne Pith

Tiramisu

Red Fruits Crumble

Crème Brulee, Shortbread Fingers

Summer Pudding

Blackcurrant Parfait

Cherry Syllabub

Tipsy Trifle

Tarts Of Prune And Almond, Almond Cream

Pancakes Filled With Orange Segments And Amaretto Cream

Chocolate Pots

Meringue Nests And Summer Fruits

Lemon Soufflé

Blueberry And Hazelnut Cheesecake

Athol Bros

Fruit Salad



Cheese Board

Savouries

Devils On Horseback

Pastry Puffs Filled With Sun dried Tomato And Anchovy

Smoked Salmon And Scrambled Egg On Croutons

Welsh Rarebit

Angels On Horseback

Anchovy And Tomato Puffs With A Pepper Sauce

Coffee And Sweetmeats

Subject to seasonal availability

Some of our fruit and vegetables are grown at Maynetrees