



Golden Arrow - April 2018

MENU

Roast parsnip, apple and sage soup

Served with croutons

Poached salmon terrine

With a baby caper and dill remouldade

Asparagus wrapped in bacon

On dressed leaves and Parmigiano flakes

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Roast Sirloin of British Beef

Served with yorkshire pudding and red wine jus

Minted leg of lamb tranche

Slow cooked with roasted roots

Fillet of seabass

Marinated in soy, honey and ginger with flash fried vegetables

Sunblush tomato and pine nut tart (vegetarian by pre-order only)

Bound in a red capsicum sauce

All served with chef's choice of potatoes and a selection of vegetables

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Chocolate and passion fruit delice

Layers of passion fruit, chocolate and mango mousse on a biscuit base

Banoffee pie

Pastry case filled with toffee, banana and whipped cream

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Selection of cheeses available as an extra course at £6.50 or available as an alternative to dessert, at an additional supplement charge of £3.50

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Bluebell blend coffee and mint chocolate