



Golden Arrow - May 2018

Menu

Crème DuBarry

creamy cauliflower soup served with chopped chives

Smoked salmon and beetroot gravadlax terrine

with a herbed horseradish crème fraîche

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 honey roasted roots

Fillet of sea trout

on a bed of samphire with watercress hollandaise

Wild mushroom and leek lasagne (vegetarian by pre order only)

glazed with goat's cheese

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

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Chocolate and praline torte

served with pouring cream

Mango and passion fruit roulade

garnished with fresh berries

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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