



Golden Arrow - May 2019

Menu

Crème DuBarry

creamy cauliflower soup finished with chopped chives

Crayfish tail and prawn cocktail

citrus and dill marinated with a horseradish remoulade

Pressing of chicken, apricot and pancetta

onion marmalade and toasts

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Roast Sirloin of Beef

Yorkshire pudding and red wine jus

Braised duck breast

with braised red cabbage and a blackberry sauce

Fillet of sea trout

on a bed of samphire with watercress hollandaise

Cajun spice jambalaya

With sautéed tofu

(vegetarian by pre-order only)

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

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Chocolate Pont Neuf

almond sponge topped with a rich chocolate ganache garnished with fresh berries

Tarte au citron

buttery shortcrust case filled with a zesty filling

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

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Bluebell blend coffee and mint chocolate

