



CONSERVATORY

RESTAURANT

Table D'Hôte Dinner Menu

March 2023

Crab Wontons Basket

quail egg, Marie Rose Sauce

Baked Figs and Parma Ham

gorgonzola, rocket lettuce, walnuts, honey

Smoked Duck and Grilled Peach Salad

pomegranate dressing

Falafel

orange tahini sauce, cabbage and tomato salad

Baked Camembert "Saint Marcellin"

red onion jam, sour dough bread

Habanero BBQ Tiger Prawns

marinated in sweet spicy apricot, lime, habanero, soya sauce, garlic and ginger

Soup of the Day

(vegan available)

Grilled Aged Ribeye Steak

wild mushroom morel sauce, hand-cut chips

"Pink-cooked" Rump of Lamb

mint glaze, lyonnaise potatoes

Buttermilk Roasted Spring Chicken

chipotle dip, Rosemary roasted new potatoes

Old Bay Spiced Panko Coated Fillet of Plaice

celery remoulade, carrot slaw, hand cut chips

Swiss Chard Wrapped Cod

cooked in lemon and olive sauce

Pan-fried Cajun Fillet of Seabream

bell peppers, red onion, paprika potato casserole

Grilled Jerk Tofu and Plantains

mango salsa, rice and peas

Spring Risotto

asparagus, peas, mangetout, pesto, vegan parmesan

Fine Beans – Carrot and Leek Bundle

Apple and Sultanas Spring Roll

cinnamon custard

Grilled Pineapple Carpaccio

coconut ice cream, pink peppercorn

White Forest Meringue Roulade

white chocolate cream, cherry compote

Sticky Toffee Pear Pudding

vanilla ice cream

(vegan available)

Ice Coupe "Chocoholic"

(vegan available)

Cheese Selection

homemade chutney, grapes, celery, and biscuits

Coffee and home-baked Chocolate Cookies

If you have any special dietary requirements or food allergies, please let us know