

GALA DINNER MENU

Sunday 9 May 2010 | Your Executive Chef is Nevil Heredia

WINE

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV

£35.95

A well balanced, rounded champagne with toasty, dried fruit notes.
Ideal accompaniment to smoked salmon or good on its own.

LOIRE WHITE

Sancerre Henri Bourgeois

£26.95

Fresh, zingy Sauvignon fruit, dry with herbaceous, leafy notes.
Ideal with shellfish, salads or with goats' cheese.
Henri Bourgeois has been recognised as white wine make of the Year in the Loire Valley.

BORDEAUX RED

Château La Freynelle

£17.65

Medium bodied, with ripe blackcurrant fruit with a hint of damsons and some vanilla, well balanced.
perfect accompaniment for lamb dishes.

DESSERT WINE

Sauternes Château du Levant ½ bottle

£10.75

A rich, luscious and beautifully balanced dessert wine, with a wealth of intense sweet fruit flavours.

Sauternes is also available by the glass (12.5cl) £3.20

AFTER DINNER LIQUEUR

To compliment your dinner we are pleased to offer two After Dinner Drinks at a reduced price

Drambuie (50ml)

£2.60

Courvoisier* (50ml)**

£2.60

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM THE TROLLEY IN THE DINING ROOM.
YOUR WINE STEWARD WILL BE HAPPY TO DISPLAY THEM TO YOU.

V - DENOTES VEGETARIAN CHOICE

PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Handcrafted mixed game terrine

with Oxford sauce, a quince jelly tartlet and oatcakes

Oak-smoked Scottish salmon

with capers, onion and buttered wholemeal bread

Steamed buttered asparagus (V)

with a fried duck egg and parmesan crisp

SOUP

Wild mushroom and white wine velouté (V)

Petit marmite with lean beef, chicken, vegetables and a French stick crispbread

MAIN COURSE

Half Maine Lobster Newburg

with a sabayon cheese gratin and marquis potato

Carved rack of New Zealand lamb boulangère

with balsamic onions and romarin jus

Maple-glazed Gressingham duck breast

with cranberry wine, Savoy cabbage and sweet potato mash

Thick cut tranche of calf's liver

with crushed pea risotto and Madeira reduction

Pan-fried sea bass fillet with slow-cooked carrots, beans, sauce vierge and olive oil confit potato

Twice baked goat's cheese crottin and morel mushroom soufflé (V)

with rosemary breads and hazelnut cream sauce

VEGETABLE & POTATO

Cauliflower gratin

Fondant potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Pear tarte tatin with vanilla pod ice cream

Fresh strawberries with whipped cream, toasted flaked almonds with a warm chocolate biscuit

Chilli fresh mango and coconut cream crème brûlée

Fresh poached plum halves in a mulled wine syrup

Ice Creams: Vanilla, Banana Butterscotch, Brandy Fruit Cake, Lemon Grass and Black cherry

Sweet Sauces: Butterscotch, Chocolate, Coffee and Melba

Champagne & Pink Grapefruit sorbet

A selection of British and Continental cheese with Biscuits,
Port Marinated Stilton

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Assorted chocolate truffles

Croûte Windsor

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Sun-dried Focaccia, Carrot and Coriander Bread