

Silhouettes Restaurant

Table D'Hôte Dinner Menu

Four Courses plus Coffee

£34.50 per person

To Start

A POT OF SWEET BELLY PORK & LIVER PATE

Topped with sage jelly and artisan bread

SMOKED SCALLOPS & SWEET CARROT PUREE

Finished with smoked bacon bits

POACHED QUAIL EGG ON BABY WHITE PUDDING

And Chives Hollandaise

FUNGI RAVIOLI

With Pesto and Plum Tomato Puree

TIMBALE OF SMOKED WOOD PIGEON

Topped with a bacon and dill mayonnaise

ROASTED PEPPERS, GREEK FETA & BABY SPINACH

Topped with houmous and baby leaves

Intermediate Course

CHEF'S DAILY SOUP

Served with crusty artisan bread

Or

A REFRESHING SCOOP OF SORBET

*Some of our dishes may contain allergenic ingredients.
Please feel free to ask a member of staff for further information.*

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Main Courses

ENCASED LOIN OF PORK WITH APPLE, CABBAGE & SMOKED BACON

Served with fondant potatoes and cider jus

To compliment this dish can we recommend,
Veramonte Chardonnay Reserva or Chianti

CREAMED SPINACH & LEEK PIE

Topped with new potatoes, stilton and dressed with spring leaves

To compliment this dish can we recommend,
Albarino or Landen Pinot Noir

GRILLED SALMON FILLET

With asparagus and courgette bundles, mushroom, potatoes and butter sauce

To compliment this dish can we recommend,
Whirpool Reach Sauvignon or Rioja Rosado

BRAISED SHOULDER OF LAMB

With a basil mash, poached spinach and braising jus

To compliment this dish can we recommend,
Errazuriz Cabernet Sauvignon or Ravenswood Zinfandel

CORN FED BONELESS CHICKEN LEGS,

Cooked in cream oyster mushrooms and herbs topped with wilted greens and saffron potatoes

To compliment this dish can we recommend,
Houghton Bandit Chardonnay Viognier or Southern Rivers Nobilo

DUO OF BEEF

Grilled and cooked in its juices with sticky beetroot and horseradish mash

To compliment this dish can we recommend,
Houghton Cabernet Shiraz and Veramonte Primus

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Dessert Menu

Caramel Apple Frangipane

With crème de lemon

Crepes

Filled with orange liquor laced berries and crème fraiche

Banana Mousse

On a peanut biscuit with a chocolate sauce

Fresh Wild Berry Crème Brulee

With caramel crust and shortbread

Cheese Plate

A combination of local cheeses, biscuits, celery and chutney

Ginger Toffee Pudding

With toffee sauce and lakes vanilla ice-cream

Sweet Melon

Drizzled with Caribbean rum and a scoop of sorbet

Profiteroles Trio

Filled with three chocolate mousse and vanilla crème anglaise

Three Scoops of Locally Made Ice Cream