

## Function Menu 2012

The Johnson and Potters' Room

### Starters

- Smoked chicken and pear salad with chopped hazelnuts, apple crisp and sherry vinegar dressing. **£8.50**
- Pulled ham hock and duck liver terrine with homemade piccalilli and chilli crouton. **£8.50**
- Three texture tomato salad with fried mozzarella cheese and pesto dressing. **£7.50**
- Baked figs with glazed goat's cheese and herb cocktail. **£8.00**
- Fresh prawns and oak smoked salmon with Marie Rose sauce, chervil, and tomato and cucumber concasse. **£9.00**
- Pan fried scallops with grilled black pudding and cauliflower puree. **£11.00**

### Soups

- Cream of vegetable with pesto crouton. **£6.25**
- Truffle scented cream of celeriac with mustard crouton. **£6.25**
- Classic cream of chicken with garlic crouton. **£6.25**
- Pea and ham with cheese and ham crouton. **£6.25**
- Oven roasted tomato and basil with chilli crouton. **£6.25**
- Classical Minestrone with baby pasta. **£6.25**

### Fish Courses

- Pan fried salmon, roasted fennel and dill sauce. **£12.50**
- Hot seafood cocktail of monk fish, scallop and king prawns. **£12.50**
- Fillet of sea bass with parsley, lemon and butter sauce. **£12.50**
- Plaice filled with prawn mousse and lobster bisque sauce. **£12.50**

### Sorbet

- Raspberry or lemon (served with chilled vodka). **£2.50 (£2.75)**

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## Main Courses

(served with a selection of seasonal vegetables and potatoes)

- Roast breast of corn fed chicken filled with ham and gruyere cheese, wrapped in smoked bacon with light wholegrain mustard sauce. **£14.50**
- Three bone rack of lamb with truffle and pinenut crust and redcurrant jus. **£19.00**
- Fillet of English beef on a field mushroom with porcini and wild mushroom sauce. **£24.50**
- Locally sourced slow roast belly pork with seared scallop and cider sauce. **£16.50**
- Salmon fillet en croute with herb butter and cream chive sauce. **£17.00**
- Baked halibut steak, tarragon and lemon crust and lemon sauce. **£18.50**

## Vegetarian Main Courses

- Roast peppers stuffed with tomato and basil risotto finished with Parmesan and herb crust, and cherry tomato sauce. **£13.50**
- Carrot soufflé with goat's cheese and beetroot salad and shallot dressing. **£13.50**
- Layers of grilled courgette, aubergine, baby spinach and mozzarella cheese with roast vine cherry tomatoes and rocket oil. **£14.00**
- Hot aubergine and toasted halloumi cheese, with confit tomatoes, lemon syrup and chilli jam. **£14.00**

## Sweets and puddings

- Chocolate and ginger tart with minted crème fraiche. **£6.50**
- Homemade profiteroles filled with vanilla scented crème patisserie, served with warm butterscotch sauce. **£6.50**
- Classic Italian Tiramisu with sambuca jelly and hazelnut biscotti. **£6.50**
- Nutty meringues and seasonal fruits with fruit coulis and whisky brittle. **£6.50**
- Chilled lemon posset with warm berry compote. **£6.50**
- Rhubarb and apple crumble served with warm cinnamon custard. **£6.50**

## Coffee, tea and chocolates

- Freshly brewed coffee or tea served with chocolates. **£2.75**

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