TABLE D'HOTE DINNER

Bacon and caramelised Onion Tart
served with dressed Leaves

Tiger Prawn Cocktail
served with Mango Salsa

Celery, Apple and Sage Soup
served with toasted Baguette Slices

Cherry Tomato, Asparagus and Rocket Salad
topped with Parmesan Shavings

oOo

Poached fresh Nile Perch
with a Chive and Lemon Sauce

Pot-roasted leg of Lamb Chop and Black Pudding
with a Cider and Rosemary Sauce

Char grilled Lemon Chicken
with Broccoli Florets, Tomato, Shallots,
Olives and Garlic

Grilled Goats Cheese
on a bed of roasted Vegetables

**All of the above served with Baton Carrots,
Sugar Snap Peas and fine Green Beans
Parisienne Potatoes**

Beef Fajita
served with Garlic Slices and Mixed Salad

oOo

Lemon Cheesecake
with an Icing Topping and Strawberry Coulis

Pear poached in Red Wine
served with Vanilla Ice Cream

Tiramisu

Selection of Cheeses
with Biscuits, Celery & Grapes

oOo

Coffee and Mints

TABLE D'HOTE DINNER

Tuna Carpaccio
with a Rocket Salad dressed with Walnut Oil

Duck Breast smoked and sliced
with a Blueberry and Kumquat Ragout

Rustic Vegetable Minestrone

Chicken Liver Pate
served with Cumberland Sauce and Melba Toast

oOo

Seafood, Rice, Spinach and Wild Mushroom Wellington
with Tomato Sauce

Pot-roasted Venison Loin
with Apple and Savoy Cabbage

Poached corn fed Chicken Fillet
filled with Crab Mousse served with a Shrimp
and Cherry Tomato Sauce

Baked Butternut Squash
flavoured with Rosemary served with Asparagus Provencal

All of the above served with
Broccoli and Cauliflower Florets
Gratin Dauphinoise Potatoes

Rocket, Baby Beetroot, Lambs Lettuce and Fig Salad
with a Grain Mustard Vinaigrette

oOo

Fresh Strawberry and Cream Shortbread Tower

Chocolate and Grand Marnier Ganache Gateau

Iced Banana and Rum Parfait

Selection of Cheeses
with Biscuits, Celery & Grapes

oOo

Coffee and Mints

TABLE D'HOTE DINNER

Smoked Mackerel
Chicory and boiled Egg Salad

Char grilled Chicken
and Grapefruit with Cucumber, Thyme and Spring Onion

Potato and Watercress Soup
with toasted Pine Kernels

Duck and Vegetable Filo Parcels
with Pineapple, Shallots and Hoi sin Sauce

o O o

Seared Yellow Fin Tuna
with braised Lentils, Chickpeas, Lemon Grass and Tomato

Breast of Chicken Kiev
served with a Pepper Sauce

Roast rump of Welsh Lamb
with a Redcurrant, Mint and Rosemary Jus

Mozzarella glazed Aubergine
with a Plum Tomato Sauce

All of the above served with
Fresh Vegetable selection
New Potatoes

Salmon, little Gem Lettuce, Cucumber, Sweet Corn,
Tomato and Red Onion Salad
with Lemon Mayonnaise

o O o

Gateau Mille Feuilles

Lemon and Blue Poppy Seed Bavarois

Profiteroles
filled with Cream served with hot Chocolate Sauce

Selection of Cheeses
with Biscuits, Celery & Grapes

o O o

Coffee and Mints

TABLE D'HOTE DINNER

Cured Salmon Gravaldax
with Fennel and Spring Onion

Galia Melon fan and Watermelon pearls
with fresh Berries

Creamy Courgette and Fennel Soup

Crab Cakes
with a Grain Mustard and Shallot Sauce

oOo

Sautéed collops of Monkfish
in a Tomato, Pepper, Shallot and White Wine Sauce
served with braised Rice

Roast Barberry Duck Breast
with an Orange and Black Cherry Sauce

Char grilled Pork Loin
with apricot, lemon and sage forcemeat stuffing

Fine Bean and New Potato Linguine
with a Basil and Pesto Sauce and fresh Parmesan

All of the above served with
Courgette, Aubergine and Baby Corn Fritters
Boulangere Potatoes

Char grilled Chicken and Smoked Bacon Caesar Salad

oOo

Rhubarb, Peach and Strawberry crumble
with Vanilla Custard

Choux Pastry Swans
with Blackcurrant Sauce

Baked Alaska

Selection of Cheeses
with Biscuits, Celery & Grapes

oOo

Coffee and Mints

TABLE D'HOTE DINNER

Tian of fresh Salmon
with Lumpfish Caviar and Smoked Salmon

Goat's Cheese, Almond and Curly Endive Salad
with Balsamic Vinaigrette

Lightly Curried Honey Roast Parsnip,
Pear and Thyme soup

Sautéed Chicken Livers
with a Green Peppercorn, Red Onion
and Brandy Sauce

o O o

Salmon fillet set on braised Fennel
with Cumin, Ginger and Walnut Oil Dressing
and Wild Rocket

Whole roast Baby Chicken
with Wild Rice, Broad Beans, Bacon
and Cranberries

Lamb Noisettes
served on crisp Croutons with a rich Red Wine
and Shallot Sauce

Shitake Mushroom, Spring Onion
and Parmesan Risotto

All of the above served with
Carrot, Swede and Turnip Mash
Chateau Potatoes

Bull Hotel Burger
with Smoked Bacon, Iceberg Lettuce and Cheese
served with Spicy Potato Wedges

o O o

Caramel, Pear and Hazelnut Mousse

Glazed Strawberry, Raspberry,
Blueberry and Kiwi Fruit Tart

Baked Rice Pudding
with a Nutmeg Topping

Selection of Cheeses
with Biscuits, Celery & Grapes

o O o

Coffee and Mints