

THE LAKE COUNTRY HOUSE & SPA

Starters

*Loch Fyne Scallops
Cauliflower Puree, Raisin Emulsion,
Pancetta*

*Baked Crottin Goat's Cheese
with Green Tomato Marmalade,
Pear Coulis, Port Jelly and Caramelised Walnuts*

V

*Wood Pigeon
Marinated Jerusalem Artichoke,
Orange and Beetroot Salad*

*Pressing of Ham, Foie Gras and Green Peppercorns
Date and Apple Chutney, Quince Jelly*

*Truffle Risotto
Mascarpone and Parmesan,
Beurre Noisette*

*Rillette of Salmon
Smoked Salmon, Caviar, Baby Leek Salad,
Mustard Dressing*

*Cornish Crab Bavarois
Spiced Tomato Coulis, Avocado Cream,
Pink Grapefruit, Sourdough Croute*

*Shallot and Parsnip Mousse
with Caramelised Confit Garlic,
Apple Tuille and Parmesan Foam*

V

V - Vegetarian

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Main Courses

John Dory

*Cep Velouté, Borlotti Beans, Mushrooms,
Glazed Shallots, Artichokes, Cocotte Potatoes*

*Cauliflower, Leek and Gruyere Croquette,
Spiced Date and Tomato Sauce, Apple Jelly,
Fried Egg and Chive Oil*

v

Braised Shin of Welsh Beef

*Celeriac and Pommery Mustard, Red Wine Salsify,
Trompette Mushrooms and Thyme Reduction*

Bryn Derw Chicken

*Sage Gnocchi, Spinach, Pancetta, Creamed Sweetcorn Rosemary,
Thigh Ballontine, Madeira Sauce*

Lamb Rump

*Tomato Couscous, Aubergine Jam, Basil Oil,
Confit Garlic, Spiced Pequillo Pepper Coulis*

Red Onion Tarte Tatin,

*Orange Braised Fennel, Paprika Potato,
English Mustard Cream*

v

Roast Pheasant,

*Caramelised Chicory, Parsnip Puree, Morcilla,
Apples, Madjool Dates, Blackcurrant Gastric*

Roasted Monkfish Tail

*Braised Oxtail, Garlic potato Puree,
Red Onion Jam, Capers, Rosemary Oil*

v - Vegetarian

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Desserts

*Rhubarb and Ginger Parfait
Vanilla Mascarpone Sorbet, Rhubarb Compote,
Rhubarb Crisp*

*Green Tea and Lemon Panna Cotta
Confit Lemon, Lime Sorbet,
Chocolate Croquant,*

*Dark Chocolate and Cherry Mousse
Morello Cherry Sorbet, Chocolate Oil,
Griottine Cherry Compote*

*Presentation of Apple
Green Apple Bavarois, Apple Shortbread Ice Cream,
Confit Apple Terrine, Cider Jelly*

*Mango Délice
Pineapple Espuma, Marinated Mango,
Vanilla and Pineapple Sauce, Coconut Milk*

*Black Fig Tarte Tatin
Toasted Pine Nut Ice Cream,
Siberian Fir Pine Custard*

*Selection of Welsh Cheeses,
Homemade Chutney, Biscuits,
Celery and Quince Paste
(available as an extra course - £8.50)*

After Dinner Coffee and Homemade Petit Fours

£3.50