



Harvest of the Sea

Wednesday 10th - Friday 12th January 2007

MENU

Seared Portland Scallops
with Cucumber & Chilli Compote and Sweet & Sour reduction

Classic Lobster Bouillabaisse with a Garlic Rouille

Pan-fried Crab Cake mixed with Basil & Sun-dried Tomatoes and Hollandaise Sauce

Passion Fruit Sorbet to refresh the palate

West Coast wild Red Bream marinated in Oyster, Ginger and Olive Oil
nestled on Lemon Thyme, Potato ? and Buttered ?

Individual Honey-roasted, hay-baked Pausin
with roasted Root Vegetables, Potato squares? with Crumbs Milk

Steamed Escalope of Wild Brill with Baby Vegetables, ? Stock and Potato Fondant

All main courses are served with appropriate vegetables

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Valrhona Chocolate Callebert with Acacia Honey and Poppy Seed Ice Cream

Winter Berry & Rosemary Compote with a Mulled Wine Sorbet

A selection of three Cheeses served at your table with
Apricot and Walnut Bread

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A selection of Coffees and Teas served with home-made Petits Fours

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In the event that one of you is not a Fish Lover then alternative main dishes can be arranged

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Price - £31.95

***Pasta course Supplement - £5.50

Stay with us overnight on Wednesday 10th - Friday 12th and enjoy a 20% reduction on our room rates. In addition, all overnight guests will receive a complimentary half bottle of champagne in their room