SAMPLE MENU

THE BEAUFORT
Dining Room

FIRST COURSE

Uig Lodge Smoked Salmon
with Capers, Gherkins, Shallots, Parsley Mayonnaise and a Soft Boiled Quail's Egg

Creamed English Goat's Curd
with Apple, Celery and Shallot Salad and Caramelised Hazelnuts

Home Smoked Duck Breast
with Spice-crumbed Foie Gras and Apple and Plum Purée

Pan-fried Hand Dived King Scallops
with Carrot and Golden Raisin Salsa, Coriander Shoots and Carrot Crisps

Lobster Thermidor served out of the shell with Baby Spinach, Coriander and Samphire

Charentais Melon and Oxsprings Air Dried Ham
with Hampton Blue Cream Cheese and a Red Pepper and Tomato Ketchup

Warm Fine Crisp Tart of Cotswold Brie
with Spiced Red Onion Relish, a Balsamic Reduction and Baby Rocket

MAIN COURSE

Chateaubriand of Hereford Cross Beef
with Roast Chateau Potatoes, Seasonal Vegetables, Béarnaise Sauce and a Red Wine Jus

Fresh Fish from the Market
with Saffron New Potatoes, Buttered Samphire and Baby Spinach with a Tomato and Herb Dressing

Whole Grilled Lemon Sole off the bone with a selection of Seasonal Vegetables and
Caper, Herb and Shallot Butter

62 Degree Cooked Loin of Old Spot Pork
with Braised Pork Cheek and Savoy Cabbage, a Sage and Onion Potato Bon Bon,
Lentils and Greengage Purée

Creamed Wild Mushroom Tartlet
with Buttered Spinach, Confit Tomato and Baby Vegetables

Pan-fried Breast of Guinea Fowl
with Roasted Garlic and Spring Green Spätzle, Broad Beans and Wild Mushrooms

Roast Rump of Spring Lamb
with Broad Beans, Buttered Leeks and Jersey Royal New Potatoes

Two Courses £40 per person
Three Courses £50 per person
Four Courses £60 per person

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ELLENBOROUGH PARK