



The Cider Orchard Restaurant

LUNCH

February 2017

Course
Codes

STARTERS

Puréed mushroom soup

Truffle cream

A

Cured salmon

Salmon mousse, lemon and dill

B

Parmesan 'panna cotta'

Caesar salad and crispy Parma ham

C

Cauliflower bhajis

Curried velouté

D

MAIN COURSES

Mixed grill

Mushroom, tomato, chips and parsley butter

E

Supreme of guinea fowl

Red pepper and basil sauce, dauphinoise potato

F

Fillet of cod

Herb crust, baby potatoes

G

Crisp polenta

Roasted Provencale vegetables, rocket and balsamic

H

DESSERTS

Blackberry and apple mille feuille

Cinnamon, crème diplomat

J

Lime sabayon tart

Coconut crust

K

Chocolate fondant

Malt ice-cream

L

Floating islands

Crème anglaise and caramel

M

Two courses £7.50, Three Courses £9.00

Tea or Filter Coffee £1.20

Please note: All dishes and ingredients are subject to availability.

If you have a food allergy please ask your food server for a detailed list of ingredients for each item before ordering.