

LYSSES DINNER MENU

14th November 2015

Pea and Mint Soup served with crispy croutons

A pulled pork terrine flavoured with star anise served with chutney & olive toasts

Loosehanger mild goats cheese salad with sun blush tomatoes, crispy croutons, toasted pine nuts
& a honey and seed mustard dressing

Smoked trout beetroot and potato salad drizzled with a natural yoghurt & horseradish dressing

Thinly sliced Parma ham and melon

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Roast chicken breast with a thyme scented butter, roast potatoes, wilted greens, finished with a
red wine and thyme sauce & Parmesan crackling

Fillet of baked cod with sautéed potatoes, served with pan fried leeks, Parma ham crisp and
finished with a dill and cream sauce

Rump of lamb roasted until pink with new potatoes, sugar snap peas and red wine sauce

Roasted pork tenderloin, sautéed potatoes and a wild mushroom, shallot, parsley & cream sauce

Beetroot flavoured risotto with roasted root vegetables topped with deep fried parsnip crisps and
a chive butter sauce

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A fruit and nut flavoured milk chocolate brulee with a crisp gingerbread biscuit

Profiteroles filled with whipped cream and coated with a dark chocolate sauce

Vanilla and raspberry manicotti served with a shortbread and poppy seed biscuit

Sticky toffee pudding served with fudge sauce and ginger ice cream

A selection of cheese and biscuits

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Coffee and Petite Fours