

# Table D'Hôte Menu

## **Mozzarella Bruschetta**

With Shaved Fennel and Courgette, Scented with Orange and Mint

## **Chicken, Leek and Truffle Terrine**

With Chervil Dressing

## **Our Own Cured Bresola Beef Salami**

With Olives and Parmesan Cheese

## **Watercress Soup**

With Chive Crème Fraîche

\*\*\*

## **Breast of Free-Range Chicken**

With Bouillabaisse Vegetables and Saffron Potato, Buttered Mange-Tout

## **Chargrilled Baby Artichokes**

With a Red Onion Paella

## **Roasted Rump of North Downs Lamb**

Herb Crusted Plum Tomato and Crushed Potato Cake

## **Seared Fillet of Sea-Bream**

With Pearl Couscous and Lime Salsa

\*\*\*

## **Crisp Meringue**

With Swiss Chocolate Mousse and Oranges in Caramel Sauce

## **Iced Coconut Parfait**

With Poached Pineapple and Raspberry Flecked Langue-de-Chat

## **Vanilla Panna Cotta**

With Fresh Nectarines, in a Light Citrus Syrup

## **Summer Berry Tartlette**

With Chantilly Cream and Red Fruit Coulis