

**Gatton Manor November 2008**

**Starters**

**Cauliflower Soup**

With corriander puree and chilli oil  
£5.50

**Bacon, Black Pudding and New Potatoes**

Tossed in garlic and olive oil  
£5.50

**Smoked Mackerel and Chervil Pate**

With peppercorns and melba toast  
£5.75

**Spiced Confit of Duck**

Chilli and lime noodle salad  
£6.50

**Salmon, Crab and Prawn Rosti Fishcakes**

Corriander and shallot salsa  
£6.00

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**Main Courses**

**Glazed Shank of Lamb**

Juniper tarragon and red wine sauce,  
three root mash and curly kale  
£16.50

(\* this dish incurs a £3.50 supplement for residents on half board rates)

**Breast of Chicken**

Chestnut and wild mushroom stuffing, braised red cabbage and sauté potatoes  
£14.75

**Mediterranean Tagliatelle**

Char-grilled halloumi and pesto dressing  
£10.95

**Oven Roasted Fillet of White Panga**

Stir fried oriental vegetables sesame noodles, with honey and soy  
£13.95

**Venison and Shallot Casserole, Finished with Bitter Chocolate**

lyonnaise potatoes and chantenay carrots  
£15.95

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**Desserts**

**Lemon Meringue Roulade**

With raspberry compote  
£5.25

**Toffee Pecan Cheesecake**

Butterscotch sauce  
£5.75

**Traditional Treacle Tart**

With devon custard  
£5.50

**Kahlua Crème Brulee**

Dark chocolate biscuits  
£5.50

**Selection of English Cheeses**

With quince jelly & biscuits  
£6.00

**Liqueur Coffees**

**Irish Coffee**

Jameson Irish whisky  
£3.70

**After Eight Coffee**

Crème De Menthe  
£3.50

**Calypso Coffee**

Kahlua  
£3.50

**Mardi Gras Coffee**

Southern Comfort  
£3.20

**Terry's Orange Coffee**

Grand Marnier  
£3.50

**Baileys Latte**

Baileys  
£4.15

All liquor coffees are served with fresh coffee, 25ml Spirit of your choice and topped with cream