

Conservatory Restaurant Luncheon Summer 2009

2 Course Lunch - £16.95 per person

3 Course Lunch - £23.95 per person

Warm Salad of French Speciality Sausage

Guernsey royals, rocket and dijon mustard

Smoked Salmon

frisse, mango and red onion salsa

French Onion Soup (v)

gruyere crouton

Pear, Walnut and Exmoor Blue Cheese Salad (v)

balsamic oil

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Line Caught Fillet of Guernsey Whiting

simply grilled and served with buttered new potatoes and a crisp green salad

Pan Fried Sirloin Steak

roasted cherry tomatoes 'on vine', home made fat chips, tarragon butter

Free Range Chicken Breast

button mushroom and chive risotto, Parmesan cream

Tagliatelle with Crumbled Goats Cheese (v)

sundried tomatoes, pinenuts and pesto

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Dark Chocolate and Hazelnut Parfait

raspberry coulis

Strawberry and Vanilla Brûlée

lemon biscuits

Glazed Lemon Tart

poached wild berries

Selection of British and French Cheeses

with biscuits, celery and grapes

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Freshly brewed Coffee is included, and is served in the lounge