

A la Carte Menu

To Begin

Amuse-Bouche

Compliments of our Executive Head Chef
Majid Bourote

Starters

Diver Scallops

Wild Mushrooms, Celeriac Purée, Truffle Oil

Hot & Cold Foie Gras

Pain D'épice, Apple Purée, Crispy Tomato

Scottish Grouse

Puy Lentils, Pancetta, Vegetable Crisp, Bread Sauce

Beef Salad

Baby Gem, Chicory, Red Cabbage, Thai Dressing

Tiger Prawns

Pak Choi, Sea Asparagus, Courgette, Saffron Oil

Main Courses

Fillet of Beef

Morel Mushroom, Baby Onion, Dauphinoise Potato, Truffle Jus

Wild Sea Bass

Butternut Squash, Salsify, Shallot Compote, Pistachio Oil

Lamb Cutlets

Aubergine Caviar, Spinach, Minted Peas, Lamb Jus

Saddle of Venison

Red Currant Jelly, Baby Pear, Girolle Mushroom

Pheasant

Celeriac & Kohlrabi Rosti, Trumpet Mushrooms, Champagne Vinaigrette

Whole Dover Sole

Beurre Noisette, Baby Capers, Lemon & Parsley
(£10.00 Supplement)

All Main Courses Served with a Side Dish of Fresh Vegetables

Additional Side Orders

New Potatoes, Mashed Potatoes, Chipped Potatoes

All Side Orders £4.10 Each

To Follow

A Complimentary Pre-Dessert

Desserts

Mango & Passion Fruit Mousse

Mint Jelly, Yoghurt Sorbet Wrapped Croustillant, Muscat

Nougat Caramel Parfait

Sauterne & Fresh Fruit Jelly, Roasted Pineapple, Salted Caramel Sauce, Sablée

Caramelised Winter Fruit

Marinated in Cognac, Blood Orange

Crème Brûlée

Champagne Granita, Orange Coconut Jelly

Hot & Cold Chocolate Fondant

Milk Chocolate Ice Cream, Chocolate Sauce

Selection of Cheeses from our Trolley

3 Course A la Carte Lunch £35.00

3 Course A la Carte Dinner £42.00

All prices include VAT

Vegetarian options available on request

Please bring any known food related allergies to the attention of a member of staff

Please refrain from using Mobile Phones or Laptops in the Restaurant

A discretionary 12% Service Charge will be added to your final bill

Some dishes may contain nuts

October 2011



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MARYGREEN MANOR

HOTEL & RESTAURANT

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