



# My Great Grandfathers Restaurant

## Table D'Hote Menu

Amuse Bouche Of The Day & Freshly Baked Breads

### Starter

Deep Fried Brie Wedges With Caramelised Strawberries & Apple Balsamic Dressing



Chicken Liver & Marsala Parfait With Toasted Brioche, Southern Comfort & Orange Confit



Smoked Salmon & Orange Salad With Yuzu Dressing



Balsamic Baked Figs With Grilled Goats Cheese, Perry Salad 

### Main Course

Fillet Of Beef Mignon With Cheddar & Thyme Twice Baked Soufflé, Pink Peppercorn Sauce



Crab & Prawn Cakes With Mango Chilli & Lime Salsa, Sweet Chilli Dressing



Creamy Wild Mushroom & Asparagus Risotto,, Boilie Cheese Pearls , Grape, Pear Salad,



Chateau Briand Fillet Of Beef ( To Share) £5 Supplement Per Person

With Roast Chateau Potatoes, Seasonal Buttered Vegetables, Cheddar & Thyme Twice Baked Soufflé ,Pink Peppercorn Béarnaise



### Dessert

Rum Carmelised Banana & Toffee Crème Brule



Baked Dark Belgian Chocolate Soufflé With Trio Of Chocolate Ice Cream



Brandy Basket, Turkish Delight With Turkish Delight Ice Cream & Chocolate Sauce



**THREE COURSE £35**

**TWO COURSE £29**

All Items listed on our Ala Carte Menu are subject to availability and seasonal change. Pre order items must be ordered at least one week in advance to avoid disappointment. Alternative choice will be offered if any dish should become unavailable. All dishes are handmade but may contain small bones, shellfish and other allergens. Please ask staff or management of the restaurant if you require assistance on allergy advice with regard to your choice. Although every care has been taken in the preparation of food and drinks Staff and management cannot ensure no allergens are found in our products. All weights specified are approximate