

The Red House Country Hotel

Sample Evening Menu

Four Courses, Cafetiere Coffee & Chocolate Mint Cream~£26.50

~Starters~

~ Melon with Pimm's Jelly~

Melon with Pimm's jelly, garnished with strawberry and mint syrup.

~Blue Cheese Quiche~

A pastry case filled with blue cheese and sauted red onions in savoury custard, served on a green salad.

~Red House Mushrooms~

Large, succulent mushrooms grilled with garlic butter and served with salad garnish.

~Chefs' Salad~

A classic salad made with baby gem lettuce, diced bacon, croutons and Parmesan shavings served with mayonnaise dressing and black pepper.

~Grilled Haloumi ~


Slices of grilled Haloumi cheese served with tomato and olive salsa.

All starters are accompanied by freshly-baked rolls.



~Soup or Sorbet~

A choice of freshly-made soup of the day or a refreshing fruit sorbet.



~ Main Courses~

~ Our Chefs' Dish of the Day~

Changed regularly to take advantage of seasonal produce.

~ Pan-fried Plaice~

Oven-baked fillet of plaice served on wilted spinach with white wine, cream and shallot sauce.

~Vegetarian Dish~.

Vegetable roulade served with pan-fried shallot and asparagus salad drizzled with pesto vinaigrette.

~ Stuffed rump of Lamb~

Baked rump of lamb stuffed with minced lamb and herb breadcrumb stuffing then served with salsa verde sauce.

~Oven-baked Duck~

Oven-baked breast of duck served with stir-fried vegetables and apple, cranberry and stem-ginger sauce.

~Escalope of Pork~

Pan-fried escalope of pork served with wild mushroom and Madeira sauce.

~Grilled Venison (£3.50 supplement)

Grilled medallions of prime cut venison glazed with port and juniper berry sauce.

All main courses are served with a selection of seasonal vegetables.



~ Home-Made Puddings ~

A selection of wickedly delicious puddings

or

a selection of British cheeses served with biscuits.



Cafetiere Coffee served with a chocolate mint cream.

