



LENSBURY

# Autumn/Winter Menu Selector

Choice of one starter, one main course, one vegetarian starter, one vegetarian main course and one dessert. All main courses come with potato and seasonal vegetables.

- £37.75** three courses plus coffee
- £42.75** three courses plus cheese and coffee
- £47.75** three courses plus fish course\* and coffee
- £ 2.50** sorbet course

## Soups/Starter

- Cappuccino of mushroom veloûté, truffle foam
- Butternut squash soup, pan fried scallop
- Terrine of confit of chicken, ham hock and prune, sauce gribiche
- Carpaccio of beetroot, goats cheese, pine nuts, balsamic
- Roast crown of quail, French beans, grapes, walnuts and jus gras
- Parma ham, balsamic jelly, fig, basil and shizo cress
- Confit belly of pork, black pudding, apple puree, spiced jus
- Provençal fish soup, cayenne pepper
- Escabeche of sea bass, marinated baby vegetables
- Rillettes of salmon, quails egg, cucumber, petit salad

## Vegetarian Main Courses

- Risotto of pumpkin, stilton and sage
- Potato rosti, roasted peppers, aubergine, brie, tomato butter sauce
- White onion tart tatin, goats cheese, tomato dressing
- Courgette and tomato tart fin, rocket
- Open lasagna of wild mushroom, spinach, baby leeks, truffle cream
- Pan fried herb gnocchi, peppers, mushrooms, pamesan cream
- Spinach, leek and stilton wellington, soft herb veloûté

## Main Courses

- \* Roast monk fish, glazed salsify, white onion puree, braised oxtail, oxtail sauce
- \* Pan fried sea bass, baby artichoke, crushed potatoes, tomato fondue, pea shoots, butter sauce
- \* Roast salmon, leek puree, crisp leeks, wild mushroom, tea smoked salmon beignet
- \* Baked cod, pan fried scallops, smoked cod brandad, spinach, caviar butter sauce
- \* Pan fried sea bream, saffron mussels, new potatoes, saffron mussel jus
- Braised shoulder of lamb toumedo, fondant potato, shallot puree, lamb jus
- Herb buttered corn fed chicken, baby leeks, savoy cabbage, dauphinoise, thyme jus
- Fillet of beef, dauphinoise, baby carrots, spinach puree, beef jus (additional supplement £4.95 per Person)
- Daube of beef, celeriac mash, roast carrots, parsnips, braising liquor
- Pan fried duck breast, confit leg ravioli, honeyed fig, confit potatoes, spinach duck jus

## Desserts

- Dark chocolate fondant, mango tuile, mango puree
- Lemon tart, raspberry sorbet, raspberry tuile
- Plum and almond tart, clotted cream ice cream
- Cappuccino crème brûlée, cinnamon doughnuts
- Tonka bean panacotta, pear consomme, caramelised pear
- Dark chocolate mousse, chocolate sorbet, chocolate sauce
- Apples tart tatin, vanilla ice cream, apple crisp

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Freshly ground coffee and petit fours

Key to symbols: Suitable for vegetarians Gluten-free

If you have any specific dietary concerns, please ask one of our team members before ordering. NUTS Some dishes may contain nuts or traces of nuts – if you are nut allergic please check with the team before ordering. BONES Fish dishes may contain small bones.

VALID OCTOBER 2009 – MARCH 2010

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