



Coltsfoot Country Retreat

**Food
Choices**

STARTERS



Please select two options including a vegetarian option



Smoked Salmon and
Mascarpone Terrine
with Sweet Dill
Dressing

Tempura Duck
with Stir Fry Salad and
Hoisin Dressing



Leek and Potato
Soup
with Chive Cream
and Wholemeal
Crutons

Roasted Vine Tomato
Soup
with Basil oil and Sour
Dough Croutons





Forrester Mushroom
Bruschetta
with Tarragon Oil, Apple
and Cress Salad

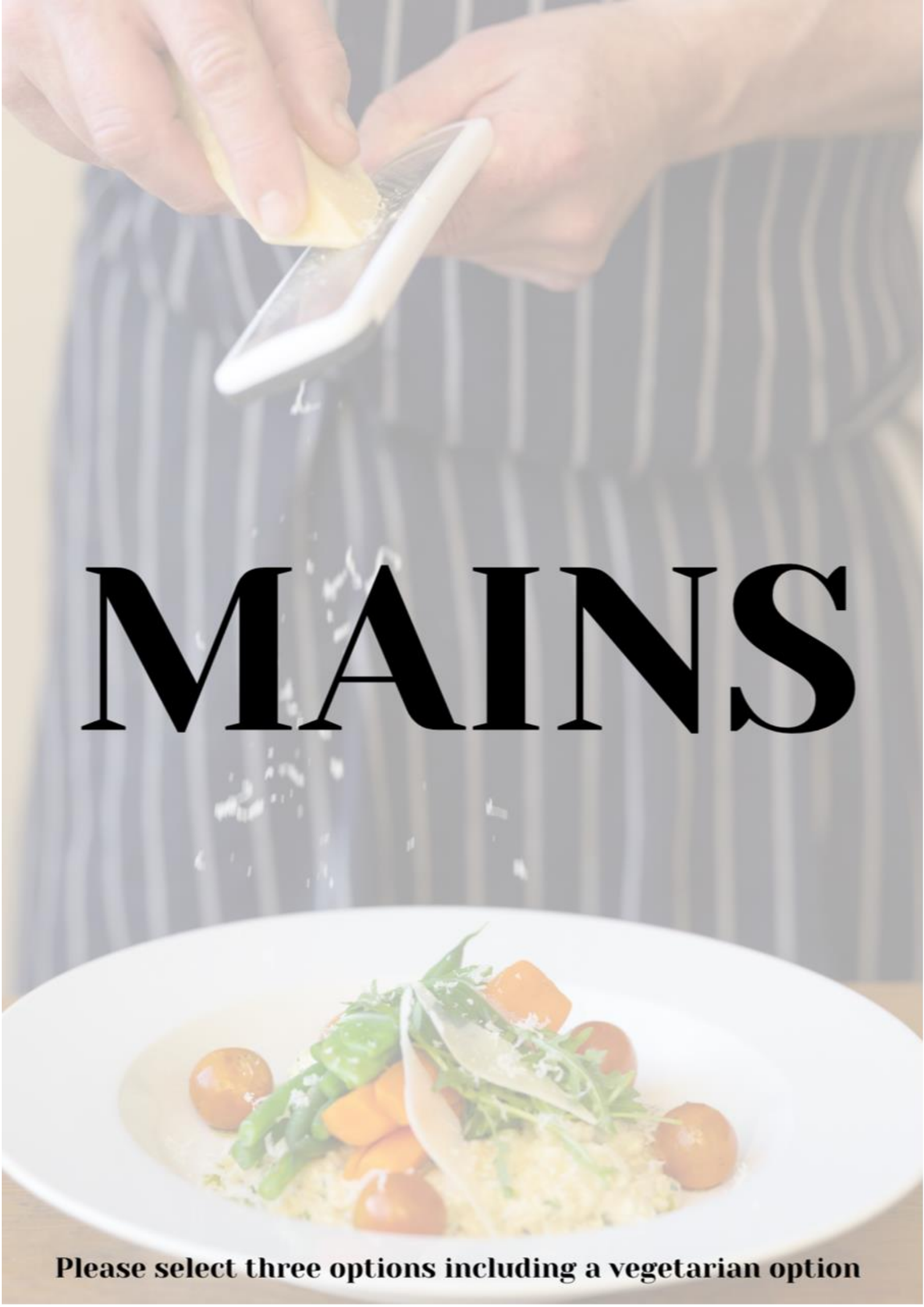
Heritage Tomato and
Mozzarella Tart
with Rocket and Aged
Balsamic



Pan - Fried Prawns
with Thai Salad, Mango,
Lime and Sweet Chilli
Dressing

Pickled Crab Cakes
with Citrus Creme Fraiche
and Pimento Syrup





MAINS

Please select three options including a vegetarian option



Slow Roasted Shank of
Lamb
with Sweet Potato
Mash and Essence of
Rosemary

Butternut, Spinach, Pimento
and Onion Wellington
with Basil Mash and Chanti
Sauce

or

Classic Fillet of Beef
Wellington with Gratin
Dauphinoise and Chani Jus



Confit Of Pork
with Orchard Apple
Puree, Bubble and
Squeak Cake and Cider
and Sage Jus

Pan-Seared Fillet of
Sea Bass
with Prawn Orzo Pasta
Paella, Samphire and
Herb Oil





Wild Mushroom Risotto
with Rocket, Aged
Parmesan and Roasted
Vine Tomatoes

Chicken Breast Filled
With Boursin
Wrapped in Parma
Ham, Olive Oil and Basil
Mash



Pan-Roasted Salmon
with Crushed New
Potatoes, Champagne
and Chive Cream

Timbale of Mediterranean
Vegetables
with Mozzarella and Basil
Pasta and Heritage
Tomato Sauce





DESSERTS

Please select two options



Warm Chocolate
Fudge brownie
with Salted Caramel
Sauce and Ice Cream

Citrus Tart
with Raspberry Sauce
and Chantilly Sauce



Vanilla Pod Creme
Brûlée
with Butter Biscuit and
Compote of
Strawberries





Apple Crumble Panna
Cotta
with Shortbread Biscuit

Sticky Toffee Pudding
with Toffee Sauce and
Ice Cream



Mango Cheesecake
with Ginger Nut Crumb
and Mango Puree