

THE TERRACE RESTAURANT

EVENING SAMPLE MENU

Available between 6.30pm - 9.15pm.

STARTERS

ROAST VINE TOMATO SOUP (V)

Fresh basil pesto, toasted sour dough bread

WARM CARAMELIZED ONION, LEEK & MATURE CHEDDAR TART (V)

Rocket salad, chive dressing

LOCAL BRIXWORTH PATE

Spiced pear salad, brioche, balsamic dressing

HOME-CURED GRAVADLAX OF SALMON

Sakura salad, dill & wholegrain mustard dressing

CLASSIC CAESAR SALAD WITH CRISPY CROUTONS (V)

(Add chargrilled chicken or crispy pancetta)

MAINS

ROAST SIRLOIN OF ENGLISH BEEF

Parmentier potatoes, confit shallots, merlot wine sauce

PAN FRIED BREAST OF CORN FED CHICKEN

Dauphinoise potatoes, wild mushroom sauce

STEAMED FILLET OF SCOTTISH SALMON

Crushed new potatoes, wilted greens, herb sauce

GRILLED LINE CAUGHT SEA-BASS

Oriental style vegetables, sesame noodles, epice dressing

HOME MADE ANGUS ABERDEEN BEEF BURGER

Toasted brioche bun, mayonnaise, gherkin, vine tomatoes & chipped potatoes

CHARGRILLED FREE RANGE CHICKEN TOASTED FLATBREAD

Sweet potato fries & red coleslaw

ROASTED RED PEPPER & BUTTERNUT SQUASH RISOTTO (V)

Chervil oil & pinenut wafer

CAULIFLOWER, SWEET POTATO & SPINACH ROGAN JOSH (V)

Braised basmati rice, crispy onion rings & naan bread

RIGATONI PASTA WITH ROAST PROVENÇALE VEGETABLES (V)

Rich tomato ragout, cheese & a fresh basil pesto

(V) Suitable for vegetarians

Please ask our team if you require information regarding allergens, intolerances or special dietary requirements. We use free-range eggs, Red Tractor accredited chicken and fish from sustainable sources. Wherever possible, we use British meat and locally sourced produce.



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THE TERRACE RESTAURANT

EVENING SAMPLE MENU

Available between 18:30 – 21:00

DESSERTS

WARM HOMEMADE CHOCOLATE BROWNIE

Gallones english toffee ice cream, salted caramel

CLASSIC CRÈME BRÛLÉE

All butter shortbread, strawberries

ICED WHITE CHOCOLATE & RASPBERRY PARFAIT

Meringue pieces, red fruit compote

FRESH FRUIT SALAD

Summer berries, lemon sorbet

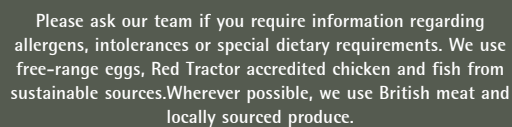
ASSORTED FARMHOUSE ENGLISH CHEESE BISCUITS

Grapes, chutney

HOT CHOCOLATE FONDANT

Marinated black cherries, vanilla pod ice cream, kirsh syrup

(nb. as this dessert is cooked fresh, please allow 15 minutes)



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