

Hunters Restaurant Sample Evening A La Carte Menu.

Starters

Soup of the Day with Fresh Crusty Bread

Roast William Pear, Perl Las and Chorizo Salad with Crisp Bread

Smoked Salmon and Spring Onion Fishcake with a Sweet Chilli Dressing

Cocktail of Tiger Prawns with a Summer Leaf Salad and Marie Rose Dressing

Oak Smoked Chicken Fillet with a Pinenut and Wild Mushroom Salsa

Seared King Scallops, Celeriac Puree, Pea Shoot and Chorizo Crisp Salad

Crisp Confit Duck Leg with a Marinated Plum Chutney and Dressed Baby Leaves

Chicken Liver Parfait with a Red Onion Cumberland Chutney and Crisp Toast

Bocconcini Mozzarella Plum Tomato , Fresh Basil Pesto with Garlic Ciabatta and Balsamic Dressing

Mains

Butter Roasted Duck Fillet in Honey over Orange Mash with Black Cherry Sauce

Slow Roast Lamb Shank, Chatearois Cabbage, Portabella Mushroom,

Crushed Minted Potatoes and a Rosemary and Redcurrant Sauce

Paprika Seared Pork Skillet Pancetta and Basil Linguini with a Sweet and Sour Sauce

Seabass Noisettes, Larded Smoked Salmon, Spinach Celeriac, Pommes Anna with a Fresh Dill

Pressed Baby Roast Vegetables, Fete Coriander Crust and Beetroot Jus

Chargrilled Herefordshire Sirloin, Tomato Confit, Rosemary Marinated
Mushrooms and Homemade Chunky Chips

Confit Shoulder of Lamb, Wild Mushroom Fricassee, Rosemary Dauphinoise
Potatoes and a Redcurrant Jus

Thyme Seared Chicken Fillet, Grain Mustard Mashed Potato with
Fine Beans in Hazelnut Butter and a Foresteire Sauce

Assiette of Organic Salmon Caper and Roast Pepper Mosaic with Saffron Fondant Potatoes

Sweet Potato Biarritz, Spring Onion Asparagus and a Tomato Basil Salsa

DAILY DESSERTS AND CHEESE BOARD AVAILABLE