

# BISQUE RESTAURANT

## Starters

### **Pea Soup**

*Ham Hough Croquette, Parsley*

### **Chicken Liver Parfait**

*Sourdough Crostini, Cornichons*

### **Warm Smoke Trout**

*Almonds, Soft Herb Crème Fraiche, Preserved Lemon, Capers*

### **Heritage Tomato and Basil Bruschetta**

*Green Olives, Balsamic Vinegar, Olive Oil*

### **Chicken Cassoulet Terrine**

*French Beans, Pommery Mustard Vinaigrette*

### **Chilled Pineapple Carpaccio**

*Passion Fruit and Chilli Salsa, Minted lime Sorbet*

## Mains

### **Chicken and Wild Mushroom Vol Au Vent**

*White Asparagus, Shaved Parmesan*

### **Shellfish Risotto of Prawns, Brown Crab and Lochfine Mussels**

*Sea Greens, Parmesan Cheese*

### **Slow Cooked Beef Chilli Con Carne**

*Avocado, Steamed Rice, Warm Tortilla*

### **Soy Basted Fillet of Salmon**

*Calamari, Toasted Hazelnut, Apple Wasabi*

### **Provençale Vegetable En Croute**

*Ratatouille, Basil Pesto, Rouille*

## Desserts

### **Gateaux Opera**

*Cappuccino Ice Cream*

### **Classic Apple Tarte Tatin**

*Vanilla Ice Cream, Sauce Anglaise*

### **Steamed Citrus Pudding**

*Lemon Curd Ice Cream, Candied Orange*

### **Salted Caramel Tart**

*Caramelised banana Ice Cream*

### **Ice Cream and Sorbets**

### **British and Continental Cheese Selection**

*Two course - £30 per person | Three course - £35 per person*

*Cafetiere of Freshly Ground Coffee or Selection of Teas*

*Served with Homemade Petit Fours*

£5