



Bon Cuisine Starter Course Menu Selections 2010



Seared Scallops served on a cauliflower puree

Poached sea trout, english greens, caper buerre blanc

Sun dried tomato & dolcelatte tartlet, caramelised red onion, olive & rocket Salad with a balsamic dressing

Beef carpaccio, confit shallots, artichokes, corn salad, parmesan & olive oil

Salad of wood pigeon, beetroot & celeriac remoulade & herb Vinaigrette

Half a Fresh Lobster Mornay

Mozzarella, vine tomato and red onion salad with torn basil (v)

Duck and orange terrine with finger toasts, iced butter, mango salsa and mixed leaves

Fanned tomatoes, avocado and mozzarella cheese drizzled with an infused basil oil (v)

Blue cheese salad with rocket, Parma ham and pine nuts

Prawn and smoked salmon with Marie Rose sauce, lemon wedges and a watercress garnish

Ardennes pate with wild mushrooms served with a rocket garnish and caramelised onion chutney

Goats cheese with cranberry relish and salad garnish (v)

Fanned cantaloupe melon served with Parma ham and a wild berry compote

Scottish smoked salmon thinly sliced and served with dill, black pepper, lemon, brown bread and iced butter

Classic chicken caesar salad with parmesan, olives and cracked black pepper

Chef's homemade soup of the day - please ask, we have over 14 to choose from

Thai crab cakes served on a bed of tropical fruit

Skewered king prawns with basil, scampi glaze

Skewered king prawns with tomato, garlic and fresh herbs

Spicy New Orleans Cajun King Prawn Creole tartets

Delicate English Cucumber boxes filled with smoked salmon and HOT wasabi crème

Smoked salmon baked in herb filo pastry shell with dill crème and caviar

Skewered chicken breast, mango and fresh ginger with pineapple, finished with a white rum glaze

Roasted chicken breast satay skewers with a hot chili salsa

Grilled goats cheese and roasted tomato bruschetta

Wild forest mushroom croustades

Crimini mushroom caps filled with portabella and fine herbs

Crimini mushroom caps filled with creamy crab and fresh tarragon

Skewered English Spring lamb pieces, glazed with a fresh mint pesto

Roasted Bell peppers with smoked ham stuffed tartlets

Tenderloin of beef rolled with tri-colored peppers and scallion soy dip

Fresh buffalo mozzarella and grilled tomato, served on toast

Morecambe Bay potted shrimps with a small dressed salad and wholemeal toast

Fresh English asparagus with home made hollandaise or just melted butter

A big bowl of clams with spaghetti and our fresh home made rustic bread

Wild mushrooms sautéed with shallots and parsley - *Ceps a la bordelaise*

Half dozen Fresh Oysters

A Dozen Fresh Oysters