

# THE REDCLIFFE HOTEL

## STARTER

*SOUP OF THE DAY WITH HOME BAKED ROLL*

*LEEK AND PARMESAN RISOTTO TOPPED WITH A POACHED DUCK EGG*

*BLACK PUDDING AND GOATS CHEESE, ITALIAN BREAD, OVEN DRIED TOMATOES*

*SAUTE GARLIC MUSHROOMS ON TOASTED BRIOCHE, TOPPED WITH A SOFT POACHED EGG*

## MAIN COURSE

*CELERIC LASAGNE TOPPED WITH PARMESAN CHEESE, PEAS AND CARROTS, TOASTED GARLIC BREAD*

*ROAST HAUNCH OF VENISON, STUFFED WITH BLACK PUDDING SAUSAGE, CLAPSHOT, ROAST POTATOES AND ROSEMARY JUS*

*MEDALLIONS OF COD LOIN, SAUTE CURLY KALE, CURRIED MUSSEL BROTH*

*BREAST OF CHICKEN WRAPPED IN PARMA HAM WITH SAGE, FONDANT POTATO, GLAZED WINTER VEGETABLES, SAGE SCENTED JUS*

## DESSERT

*CHOCOLATE AND PISTACHIO PRALINE, CHOCOLATE MOUSSE AND HOT CHOCOLATE FOAM*

*APPLE TART TATIN WITH CRÈME ANGLAISE OR ICE CREAM*

*POACHED PEAR, POMEGRANATE SYRUP WITH MASCARPONE CREAM*

*STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE*

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*TEA OR COFFEE WITH HOMEMADE FUDGE*

*£24.95*

*For parties of 12 or more there will be a discretionary 7.5% staff gratuity added to the bill.*

