

White House Hotel Conservatory Luncheon Menu 2011

Starters

Bruschetta
garlic fried tiger prawns

Salad of Home Smoked Duck
red onion marmalade, raspberry vinegar dressing

Slow Glazed Sesame Crusted Goats Cheese (v)
sun dried tomato and pine nut salad, truffle oil

Home Made Daily Soup
crème fraiche

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Main Courses

Pan Fried Breast of Chicken
sautéed savoy cabbage and smoked bacon, crushed potatoes

Oven Baked Fillet of Guernsey Whiting
chorizo and green pea risotto, red pepper dressing

Grilled 8oz Sirloin Steak
fresh chips, cherry tomato, field mushroom, peppercorn cream
(£4.00 supplement)

Catch of the Day
herb buttered new potatoes and a side salad

Pan Fried Wild Mushroom and Rocket Gnocchi (v)
grilled asparagus

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Desserts

Fresh Fruit Meringue
strawberry coulis, vanilla chantilly

Sticky Toffee Pudding
Herm ice cream, toffee sauce, honeycomb

Lemon Posset
Balmoral shortbread

Selection of Cheeses
oatcakes, chutney and grapes

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Coffee is served in the lounge

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£16.50 for 2 Course Menu
£19.50 for 3 Course Menu