SPRING & SUMMER MENU

THE RESTAURANT at Halliford Mere Lakes

Our Chef Franco, Bill, Robin and the team very much hope you enjoy your meal.

SATURDAY and SUNDAY LUNCH: *For your comfort and enjoyment we only have one sitting and do not 'turn around' tables, we therefore require a minimum order per adult during these times of 2 courses (including a main course). - Thank you for your understanding.*

~ A LA CARTE MENU ~

STARTERS – SETTING SAIL
@ £9.55 *(unless otherwise stated)*
Our starters are served with fresh artisan bread and butter - (additional portions @ £2.50)

Calamari

Squid rings lightly coated with Panko breadcrumbs, quick fried and served with tartar sauce and a wedge of lemon

Scottish Salmon Gravadlax

Sliced Scottish Salmon 'home cured' with dill, salt, sugar and lemon juice, served with brown bread and butter and a wedge of lemon

Seafood Soup

Chef's homemade Sardinian summer soup with mussels, prawns, clams and cuttlefish cooked with garlic, a little chilli, shallots, white wine and tomato and served with a crostini

Chicken Liver Pate

Chef's Chicken liver pate served with a caramelised onion marmalade and Melba toast

Serrano Ham and Pear

Sliced 24 month cured Spanish Serrano ham, accompanied by sliced pear and drizzled with wild honey

King/Mediteranean Prawns

Large chilled **'shell on'** King/Med prawns served with a garlic and lemon mayonnaise

Mozzarella and Tomato Salad

Mozzarella cheese and sliced beef tomatoes drizzled with an extra virgin olive oil and balsamic dressing.

Also available:

Toasted Garlic Ciabatta Bread: Soft ciabatta oozing with hot garlic butter £3.50

MAIN COURSE – THE VOYAGE

PASTA @ £13.85

Ricotta and Spinach Ravioli - Pasta parcels with a ricotta and spinach stuffing, dressed with a tomato and basil sauce sprinkled with parmesan cheese

FISH & SHELLFISH, POULTRY AND MEAT @ £19.95 *(unless otherwise stated)*
NB Fish courses may contain fish bones including filleted/boned fish.

Unless otherwise stated - Served with Chef's selected Mediterranean vegetables and sautéed baby potatoes.

Mahi Mahi
A pan fried supreme of Mahi Mahi [a firm yet flaky game fish] served with a lemon and Prosecco butter

Lemon Sole Ballotine
A poached fillet of Lemon Sole filled with spinach and Smoked Salmon, finished with a Lobster and brandy sauce

Fillet of Seabass
A roasted fillet of Seabass served with brazed fennel and a burre blanc white wine sauce

Seafood Platter *(7.85 supplement)*
A chilled Seafood platter of dressed crab, large prawns, mussels, Atlantic prawns and gravadlax served with a dill mayonnaise and a side order of sliced, crispy sauteed baby potatoes

Chicken 'Diane' Supreme
Roast supreme of free range Chicken, cooked with brandy flamed mushrooms and finished with a Dijon mustard, white wine, medium dry sherry and cream sauce

Rump of Lamb *(£5.95 supplement)*
Roast prime rump of lamb dressed with a rosemary, red wine, mint, red currant and port reduction

Fillet Steak *(£6.95 supplement)*
Pan cooked Fillet steak finished with a cream and brandy peppercorn sauce *[please advise our waiting staff how you would like it cooked – thank you]*

Special Requests
For Example: Whole Lobster, whole Crab, Oysters, Fruits de Mer.
Should you wish to pre-order a Special Request, please do so a minimum of 72 hours prior to your booking and we can discuss your requirements. Availability dependent upon weather and season. £ Price on Application

DESSERTS – RETURN TO PORT @ £6.85
Italian Style Strawberry Cheesecake served with cream
Italian style light lemon tart served with cream
Classic Tiramisu served with cream
Real vanilla pod vanilla ice cream dressed with crumbled chocolate

COFFEE & MINTS @ £2.60
We serve fresh filter coffee, decaf coffee, English breakfast tea, Earl Grey tea or peppermint tea to finish your meal
We accept the following cards: Visa, Delta, MasterCard and Amex.

NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that affect food intolerances. If you have a medical food intolerance, please tell the Manager/ess, who will try to assist you with this menu.

NB: We do not approve of 'GM' products and try to avoid using such ingredients in our menus.

NB: Nuts or traces of them may be present in the individual dishes on this menu and our desserts.