

THE BALKERNE RESTAURANT

Lunch –Wednesday to Friday, 11th to 27th January 2012

Starters

Puree of puy lentil soup with deep fried quails egg

Smoked haddock glazed with a Welsh rarebit topping

English breakfast salad

Leek and farmhouse cheddar tart with a warm mushroom salad (v)

Main Courses

Pan fried salmon with creamy leeks, cannellini beans and parsley (gf)

Braised guinea fowl with ravioli of mushrooms and purée of parsnips

Chicken curry served with braised rice

Potato and basil gnocchi with roasted vegetables and pesto (v,n)

Desserts – (desserts are subject to change)

Brigade pudding with *Fynbos* mincemeat and brandy custard (v, al)

Orange mousse (n)

Flan moorvandelle (v, al)

Black Forest Vacherin made with *Fynbos* black cherry conserve (v, al)

Banana soleil (v, al)

Cognac and praline torte (n, al)

Almond polenta cake with fruit compote and crème fraîche (gf, n)

v=suitable for vegetarians, n=contains nuts, gf=gluten friendly,

d=suitable for diabetics (no added sugar), df=dairy free, al=contains alcohol

While nuts and other nut derivatives are not used in every recipe, all food is prepared in an environment where cross contamination may occur. Should you have significant food intolerances, please advise a member of staff.

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