

# *Greenfields* Restaurant

## *Sample Menu Table d'hôte*

A Demie-Tasse of Chef's Soup (V)

~\*~\*~\*~\*~

Atlantic Prawn & Lyme Bay Crab Tortellini  
Sorrel Butter Sauce

Guinea Fowl Roulard  
Pickled Summer Vegetables, Yellow Pepper Dressing

Cold Poached Organic Salmon Salad  
Wholegrain Mustard Dressing, Chicory, Lemon Pickle

Pressed Vegetable Terrine  
White Bean Brandard, Raspberry Vinaigrette, Garlic Tuille (V)

~\*~\*~\*~\*~

Roasted Rump of Organic Dartmoor Lamb  
Potato Knish, Squash Puree, Spring Cabbage, Rosemary & Garlic Jus

Grilled Fillet of Local Lemon Sole  
Sticky Rice, Bok Choy, Peppers, Thai Style Fragrant Coconut Sauce

Pan Fried Fillet of Sea Bream  
Spring Onion Mash, Cherry Tomato Ragout, Asparagus, Peas

Jerusalem Artichoke Mousse  
Caponata Dressing, Carrots, Broad Beans, Spinach (V)

~\*~\*~\*~\*~

Strawberry Assiette  
(Jelly, Mousse, Tart, Sauce and Crisp)

Warm Chocolate Fondant with Sedgemoor Honey Ice Cream  
(please allow 15 minutes)

Steamed Orange Sponge  
Elderflower Syrup, Cider Brandy Ice Cream

A Selection of Granny Gothards Luxury Somerset Ice Creams and Sorbets  
(Please see overleaf for all of our flavours)

A Mixed Westcountry Cheese Platter with Biscuits and Home Made Grape Chutney

~\*~\*~\*~\*~

Complimentary Chef's Soup and Homemade Bread followed by:-

Main Course Table d'hôte menu price £19.50 inc VAT

Two Course Table d'hôte menu price £25.50 inc VAT

Three Course Table d'hôte menu price £31.00 inc VAT

Freshly Ground Fairtrade Coffee, Organic Decaf Coffee, Tea and Herbal Infusions with Petits Fours @ £2.50 per person

[www.fairwaterheadhotel.co.uk](http://www.fairwaterheadhotel.co.uk)

Tel: 01297 678 349