

## **EATING IN AT TUDOR COTTAGE, Autumn, 2016 and 2017**

**Please note that our evening meals are only available to guests booking directly through our own website**

**One Course: £15.00 per head**

**Two Course Meal: £23.00 per head**

**Three Course Meal: £28.00 per head**

**All meals include coffee or herb tea and chocolates and are served two or three evenings per week**

**Please order one meal (i.e. the same menu) for two people:-**

### **Starters**

Homemade Green Pea and Broccoli Soup with Soft Blue Cheese  
Antipasti platter with Parma Ham, Salami and Buffalo Mozzarella, Winter Salad Leaves and a Roast Tomato and Avocado Salad  
Warm Smoked Haddock and Orzo Gratin with Melting Taleggio and Leek  
Hot and Cold Smoked Salmon with Warm Garlic Tiger Prawns and Caramelised Roast Garlic Dressing  
Home Potted Prawns with a Winter Salad and Toasted Homemade Bread  
Roasted Vegetable Salad with Feta, Black Olives and Pine Kernels  
Oriental Beef Carpaccio with Griddled Bread

### **Main Courses**

Baked Swedish Fillet of Salmon served with Crème Fraiche and Fresh Herbs  
Baked Loin of Cod with Samphire Butter Sauce  
Softly Braised Local Lamb with Dorset Root Vegetables  
West Country Lamb Cutlets marinated with Garlic and Rosemary  
Slow Cooked West Country Lamb with Isle of Wight Black Garlic  
Tenderloin of Pork with Madeira, Mushrooms and Smoked Bacon  
Breast of Chicken marinated with Dark Sweet Chilli  
Gratin of Roast Dorset Vegetables, Chick Peas and Tomatoes (v)

**All main courses are served with a selection of vegetables (or a salad if you prefer)**

### **Puds**

Creamy Lemon Posset topped with Red Berry Compote  
Raspberry and Chocolate Cookie Crumble  
Winter Eton Mess  
White Chocolate Pots with Raspberries and Honey Drizzle  
Pineapple and Lime Carpaccio with homemade Stem Ginger Ice Cream  
Warm Chocolate Chip Cookie Dough Pots topped with Homemade Vanilla Ice Cream  
Dorset Moonshine (Bread and butter pud. with a hint of lemon)  
Warm Dorset Apple Cake with Caramelised Apple and Clotted Cream

- **Please order one menu (the same meal) for your party**

- **Please order your meal in advance and let Louise know what you would like to eat before your visit if possible**
- **Bring your own wines; Louise will do any necessary chilling for you**
- **Please let Louise know if you have food allergies and be aware that nuts are used in the kitchen**
- **Meals are available two or three times a week. Inevitably there will be evenings when meals cannot be available. It would be helpful if you could give Louise as much notice as possible when you would like to eat in.**