

EATING IN AT TUDOR COTTAGE, Winter 2018-2019

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 only by special arrangement with Louise**

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

Starters

Homemade Pea, Cumin and Coriander Soup

Buttery Home Potted Prawns with Winter Salad Leaves and Warm Toast

Antipasti platter with Parma Ham, Salami and Buffalo Mozzarella, Roast Red Pepper, Tomato, Avocado and Salad Leaves

Poached and Smoked Salmon Rilletes with Pickled Cucumber

Garlic Mushrooms with Brie and Spinach

Warm Ham and Leek Parmesan Gratin

Main Courses

Baked Swedish Fillet of Salmon served with Crème Fraiche and Fresh Herbs

Baked Loin of Cod with Hampshire Watercress Sauce

Loin of Haddock with Egg, Parsley and Tomato Sauce and Wilted Spinach

Crushed Pine Nut Crusted Chicken Thigh Fillets marinated with Turmeric and Cinnamon

West Country Lamb Cutlets marinated with Garlic and Rosemary

Slow Cooked West Country Lamb with Isle of Wight Black Garlic

Meltingly Tender Braised Neck Fillet of Lamb with Dorset Root Vegetables

Tenderloin of Pork with Madeira, Mushrooms and Smoked Bacon

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

Winter Eton Mess with Mango and Passion Fruit

White Chocolate Pots topped with Raspberries and Honey Drizzle

Warm Sunken Dark Chocolate Amaretto Cake with Amaretti Cream

Warm Ginger Blackberry and Apple Cake with Softly Whipped Cream and Toffee Sauce

Dorset Moonshine (Bread and butter pud. With a hint of lemon)

- **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 and seeds are widely used in the kitchen**