

Clare House

Dinner Menu, Wednesday, 14th December.

Butternut squash bread

Avocado, mango, pineapple, raspberry salad with Gorgonzola, toasted hazelnuts and coriander with a grain mustard and orange dressing.

Tomato and Parmesan gratinee tarts, flaky puff pastry bases topped with thin slices of tomato seasoned with sea salt, black pepper and Parmesan cheese, flashed under a hot grill 'til golden.

Watercress, celery leaf and sweet pear salad with roast walnuts, Parmesan shavings and lemon dressing.

Crispy duck coated in a sweet and sour sauce, served with a watercress, spring onions, radish and coriander salad.

Roast sweet potato and cumin soup

Roast ribeye of beef with Hasselbach potatoes, glazed fennel, Parmesan polenta, Madeira sauce.

Slow roast belly of pork with Dauphinoise potatoes, honey roast parsnips, apple sauce, crackling and herb jus.

Pan fried sea bream with fondant potatoes, seared asparagus, pancetta and fennel cream.

Apple and bilberry crumble with toasted nuts, oats and cinnamon, served with fresh custard, cream or ice cream.

Gateau Lawrence, rich chocolate and almond cake with chocolate icing, served with Seville orange maralade ice cream and orange sauce.

Lemon posset with spiced summer berries & east Yorkshire sugar cakes.

English Lakes Ice creams served in a brandy snap or tuile basket

Double Jersey Vanilla, Real fruit Strawberry, Cappuccino, Thunder & Lighting (chocolate & cinder toffee)
We also have English Lakes 'Lite Vanilla Ice Cream, a lower fat alternative and suitable for Diabetics.

Cheese (menu on reverse), Coffee & petit fours

May we suggest you try these wines?

Shiraz Merlot Rosé, Aliwen, Chile

Full bodied, deeply coloured rosé, robust and rich with plum and spice hints and a rounded opulent character. Bin 3. 2010 Btl. £16.50 Glass 175ml £4.65

Vouvray, Domaine de Vaufray, Loire, France

Deliciously fresh and fragrant white from the Chenin Blanc grape. Soft, but well flavoured, medium palate this aromatic white has good depth, charming bouquet and a soft appley character.
Bin 12, 2009 Btl.£16.15 Glass 175ml £4.65

Merlot, La Galiniere, Peyriac, France

Juicy and ripe, this succulent red has bramble fruit hints with soft and supple tannins. Smooth and full bodied. Bin 17, 2009 Btl. £13.75 Glass 175ml £3.95

Dessert Wine - Late Harvest Semillon Gewurztraminer, Casa Silva, Chile.

Sweet white wine with peachy character and soft spicy layers. Ripe fruit and soft honey undertones give charming freshness. . Bin 4 2009 ½Btl. £14.60 Glass 125ml £4.90