

# Clare House

## Dinner Menu, Sunday 5<sup>th</sup> September

### Sweet potato bread

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**Pan fried salmon** with warm new potatoes, home grown salad leaves, pod peas, tomato, soft-boiled egg and Caesar dressing.

**Thinly sliced orange** with toasted hazelnuts, Garstang blue, orange & hazelnut oil dressing.

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

**Suisse** twice baked Swiss cheese soufflé, the final baking in cream and Gruyere cheese.

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### Celeriac and cannellini bean soup

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**Slow braised shoulder of lamb** served with parsnip mash, creamy flageolet beans, homemade apple & mint jelly & rich gravy.

**Pan-fried Sea bass** with seared asparagus, buttery Parmesan polenta and wild mushroom reduction.

**Crispy belly pork** served with mustard mash, wilted spinach, apple sauce, crackling and herb jus.

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Centre vegetable: Potato, sage & pancetta gratin.

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**Traditional oven baked rice pudding**, made with double cream, milk and flavoured with vanilla & nutmeg, served with apple compot and shortbread crumble.

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

**Apricot, lemon and almond tart**, served with cream, ice-cream or yoghurt

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

Double Jersey Vanilla, Real fruit Strawberry, Cappuccino, Toffee Fudge, Thunder & Lighting.

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### Cheese (menu on reverse), Coffee & petit fours

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#### 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. 2007 Btl. £14.50 Glass 175ml £4.15

##### **Sauvignon Blanc, Aliwen, Chile.**

Tangy Sauvignon, green and vibrant with intense floral notes and a lively fresh style. Bin 13. 2009 Btl. £14.50 Glass 175ml £4.15

##### **Rioja Tinto, Vina Arbanta from Spain (Organic)**

This lightly oaked Rioja has red berry fruit flavours, a delightful freshness and supple, but evident, tannins on the succulent aftertaste. Bin 19, 2008 Btl. £14.50 Glass 175ml £4.15

##### **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. £13.95 Glass 125ml £3.80