

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

LUNCH

Week Commencing 30th January 2012

STARTERS

Confit Local Goose Leg and Foie Gras Terrine with Crab Apple and Cider Jelly,
Fine Beans, Hazelnuts and Warm Brioche

Grilled Cornish Mackerel Fillet with Confit Potato, Crispy Shallots and Saffron 'Aioli'

Summer Lodge Salad with Dorset Blue Vinny, Grapes and Walnuts

Cream of Jerusalem Artichoke Soup, Maple Cream and Crisp Denhay Bacon

MAIN COURSES

Roast Local Pheasant with Confit Leg and Sweet Potato Hash, Curly Kale and Sauternes Jus

Slow Cooked Breast of Lamb with Creamed Potatoes, Red Onion Marmalade and Fresh Garlic Butter

Pan Seared Local Gurnard Fillet with Thai Flavoured Risotto, Coconut and Chilli Foam

Handmade Potato Gnocchi with Wild Mushrooms, Celeriac and Madeira

DESSERTS

Chilled Rice Pudding with Spiced Plum Compote

Trio of Lemon Desserts,
Mousse, Sorbet and Drizzle Cake

Passion Fruit Charlotte with White Chocolate Sorbet

Our Famous selection of 27 Artisan British Cheeses
(Supplement of £9.00 if taken as an extra course)

2 Courses £22

3 Courses £25

We do not guarantee that dishes will be completely allergen-free.

**We endeavour to follow the seasons and source our food
from local, ethical, sustainable and environmentally positive sources.**

We support the 'Too Good to Waste' Campaign,
so please do not hesitate to ask for a 'doggy box'.

All prices are inclusive of VAT at the current rate.

Gratuities are not included in any price.

Staff receive all gratuities.