

# *Summer Lodge*

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

## *Luncheon Menu*

*Easter Sunday 5<sup>th</sup> April 2009*

*Local Pheasant Eggs 'Benedict' with Home Cured Bacon*

*Summer Lodge Salad of Spring Leaves, Asparagus, Shaved Parmesan and Aged Balsamic*

*Rich Lobster and Crab Bisque, Tempura Lobster*

*Warm Smoked Loch Duart Salmon with Potato Salad, Fine Beans and Hazelnuts*



*Roast Rib of Casterbridge Beef with Horseradish Potato Gratin,  
Yorkshire Pudding and Red Wine Sauce*

*Rosemary and Garlic Studded Leg of Dorset Lamb  
with Savoy Cabbage, Fondant Potato and Roast Gravy*

*Roast Breast and Leg of Spring Chicken with Woodland Mushrooms,  
Leeks, Potato Rosti and Sauternes Cream*

*Pan Seared Lemon Sole Fillets with Pea and Mint Risotto, Cherry Tomato  
'Vierge'*



*Key Lime Pie, Dorset Clotted Cream Ice Cream*

*Rich Valrhona Chocolate Swiss Roll with Macerated Cherries and Cherry Sorbet*

*Orange Flavoured Rice Pudding, Caramel Emulsion*

*Our Famous Selection of 27 British Farmhouse Cheeses  
(Supplement £9.00 if taken as an extra course)*

*Selection of Our Own Ice Creams and Refreshing Sorbets*

*Three Course Luncheon £28.00  
All prices are inclusive of VAT at the current rate*

*Summer Lodge Country House Hotel, Restaurant and Spa  
9 Fore Street, Evershot, Dorset, DT2 0JR*

*T: 01935 482000 | E: info@summerlodgehotel.co.uk | W: www.summerlodgehotel.co.uk*

