

SAMFORD RESTAURANT

Fathers Day—19th June 2011

Starters

Spring garden broth with grated parmesan and freshly baked bread

Tagliatelle of wild mushrooms

Kilner potted crab, dressed leaves, chive bread, dill mayonnaise

Foie Gras and white bean pate with red onion marmalade served with toasted brioche

Main Courses

Sirloin of beef, Yorkshire pudding, honey roasted fennel and baby carrots

Baked halibut, prawn gnocchi, leek and celery gratin with a ginger and coriander broth

Slow roasted lamb shank, buttered spinach, thyme and polenta chips

Charred breast of chicken with wilted greens, beetroot and potato cake

Desserts

Warm Cherry bakewell tart with homemade vanilla cherry ice-cream

Ginger pannacotta with rhubarb

White and dark chocolate mousse with raspberries and almond tuille

A selection cheeses from our islands, chutney, pickled vegetables and crackers

2 Courses £18.95 3 Courses £23.95

Bookings being taken fr 12.15pm and 2.30pm

To make a booking please call 01473 786 616

