

# The Conigre Rooms & Restaurant

## A la Carte Dinner Winter 2010

Available Fridays & Saturdays

### Starters

- Cream of Celeriac Soup £3.95  
Hot Smoked Haddock Fishcake, Caper & Onion Mayo, Mixed Leaves £5.50  
Warm Baby Onions with Parma Ham, Rocket & Parmesan, Balsamic Dressing £5.50  
Salad of Smoked Duck, Orange, Beansprouts & Spinach, Soy & Orange Dressing  
£5.95  
Twice Baked Souffle of Gruyere & Spinach, Mixed Leaves £5.50

### Mains

- Loin of Venison with Gratin Dauphinois & Red Wine & Chocolate Sauce £14.50  
Breast of Chicken stuffed with Stilton & Walnuts, Madeira Sauce £11.95  
Chargrilled Yellow Fin Tuna Steak on a Warm Nicoise Potato Salad, Sundried Tomato  
Dressing £13.50  
Soy & Honey Roast Duck Breast with Savoy Cabbage & Sour Cherry Sauce £13.50  
Rump of Lamb with a Leek & Potato Rosti, Thyme & Redcurrant Sauce £14.95

Selection of Seasonal Vegetables

### Desserts

- £4.95  
Individual Lemon Meringue Tart  
Banoffee Cheesecake, Toffee Sauce  
Vanilla Panna Cotta with Rhubarb & Orange Compote  
Warm Chocolate Brownie Cake, Chocolate Sauce, Vanilla Ice Cream  
A selection of Ice cream or Sorbet  
A selection of English Cheese with Savoury Biscuits & Grapes £5.50  
*Taylors 2002 Vintage Port £2.50 per glass*

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- Selection of Tea & Coffee £1.50  
Liqueur Coffee of your choice £4.50