HARTFELL HOUSE & THE LIMETREE RESTAURANT

Starter

Smoked duck breast with orange mango salsa and watercress

Turkish aubergine salad with mint, parsley, feta cheese and toasted walnuts, tahini dressing, Turkish flat bread

Malaysian prawn and coconut milk laksa, rice noodles and coriander

Provencal salt cod brandade, fine beans and black olive tapenade crostini

Main course

Sirloin steak, truffle creamed potatoes, roast root vegetables with thyme, sprouts and bacon, green peppercorn sauce

Pheasant breast with pancetta and venison sausage; parsnip potato gratin dauphinoise, red cabbage, sweet potato, mild mustard cream sauce

Chargrilled swordfish with lemon, garlic and chilli butter; risotto of cauliflower, peas and dill, carrot and fennel 'à la grecque'

Pudding

Orange anise rice pudding brûlée

Chocolate brazil nut fudge brownie, cherry ice cream

Lemon ginger almond frangipane, marinated plums, vanilla ice cream

Cheeseboard, chutney and biscuits *£3 supplement*

Homemade ice cream or sorbet

3 courses £27.50 2 courses £22.50

Please advise us if you have any specific food allergies

With respect to other guests please take mobile phone calls outside the dining room. Thank you

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