

THE RESTAURANT

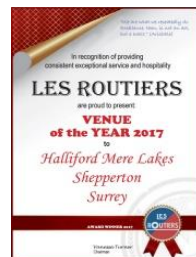
HALLIFORD MERE LAKES SHEPPERTON



Chertsey Rd Shepperton Surrey TW17 9NP
Tel: 01932 248547 www.hallifordmere.co.uk

**Waterside Bistro serving
Seafood & Mediterranean
cuisine**

+ Some English classics



"A happy & relaxed atmosphere where you can enjoy good food & wine at a leisurely pace among amiable company"

Welcome – Franco, Elena, Bill, Robin and the team very much hope you enjoy your meal.

EVENING DINING and SUNDAY LUNCH: *For your comfort and enjoyment we only have one sitting and do not 'turn around' tables, we therefore require a minimum order per adult during these times of 2 courses (including a main course). - Thank you for your understanding.*

WINTER ~ A LA CARTE MENU ~

Created for you by our Chef Francesco Pais who is from Sardinia and has been with us for many years

**This menu is available for tables of up to 12 customers to choose from on the day.
For larger table bookings, please see our special celebration menus.**

STARTERS – SETTING SAIL

@ £7.95 *(unless otherwise stated)*

*Our starters are served with fresh ciabatta bread and butter
(additional portions @ £2.50)*

FISH AND SHELLFISH

Calamari

Lightly coated squid rings dusted in seasoned flour, quick fried and served
with tartar sauce & lemon wedge

Oak Smoked Salmon

Sliced smoked salmon, served with basil scented
crème fraiche and lemon

Smoked Haddock Mornay

Natural smoked Haddock in a sautéed onion, white wine and herb cheese sauce under
a gratin topping, finished under the grill

Garlic Tiger/King Prawns - (£2 supplement)

Shell-on Tiger/King prawns sautéed in a garlic and chilli butter sauce

Crab Brioche

Fresh crab meat bound in lemon zest and chive mayonnaise
served on a toasted butter brioche

NON-FISH

Goats' Cheese Salad

Goat's cheese served with caramelised red onions, on a bed of baby mixed leaves, dressed with a balsamic reduction

Creamy Garlic Mushrooms

Mushrooms sautéed in garlic butter, with sherry and grain mustard, finished with a little cream

Mozzarella and Tomato Salad

A tower of mozzarella & tomato drizzled with fresh basil dressing

Serrano Ham and Melon

Sliced Serrano ham with fresh melon drizzled with honey

Also available:

Toasted Garlic Ciabatta Bread:

Soft ciabatta oozing with hot garlic butter £3.50

MAIN COURSE – THE VOYAGE

PASTA @ £12.95

Home-made Meat Lasagna - Made to Franco's old family recipe

Linguine with Smoked Salmon and Crab Meat - Finished in a cream, white wine and tomato sauce

Ricotta and Spinach Ravioli - Pasta parcels with a ricotta and spinach stuffing, dressed with a tomato and basil sauce sprinkled with parmesan cheese

FISH AND SHELLFISH

NB Fish courses may contain fish bones including filleted/boned fish.

@ £16.75 *(unless otherwise stated)*

Unless otherwise stated - Served with Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes, Plus: Sautéed new potatoes.

Lemon Sole Mornay

Fillet of lemon sole with smoked salmon in a white wine, herb, onion and cheese sauce, seeded with mushrooms, with a gratin topping and finished under the grill

Monkfish Medallions - (£3.60 supplement)

Medallions of monkfish in a mushroom and white wine sauce infused with a touch of English mustard, finished with a little cream and served with saffron rice

Mahi Mahi (A game fish from Hawaii)

A pan fried steak of this firm fleshed game fish served on a roasted red pepper sauce and topped with a coriander pesto

Fillet of Sea Bass Provencal

Pan roast fillet of sea bass in a caper, garlic, oregano, tomato and white wine sauce

Fillet of Halibut - (£ 3.95 supplement)

Roast fillet of halibut served on a bed of spinach, dressed with a lobster sauce

NON-FISH

@ £16.75 (unless otherwise stated)

Unless otherwise stated - Served with Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes, Plus: Sautéed new potatoes.

Rump of Lamb - (£3.95 supplement)

Roast rump of lamb dressed with a rosemary, redcurrant, garlic, mint and red wine gravy

Chicken Supreme

Free range chicken supreme cooked with mushrooms in a Dijon mustard, white wine and cream sauce

Sautéed Calves' Liver

Succulent English calves' liver sautéed with onion, in a classic sage and butter sauce

Prime Fillet Steak - (£5.95 supplement)

28 day aged Devonshire beef fillet steak flamed in brandy and cooked medium/rare *unless otherwise asked for*, with a classic light peppercorn brandy pan sauce finished with a little cream

- [Or served plain if you would prefer]

Seasonal Specials: @ £ Market price

When they're gone, they're gone!

We may also have seasonal specials available, but in limited numbers, please ask for details.

For Example:

Pan Roast Fillet of Venison

Seafood Paella – For 2 persons to share

Roast wild shot Pheasant

DESSERTS/CHEESE – RETURN TO PORT

We have a selection of desserts and liqueurs available for you

COFFEE

We serve fresh filter coffee, decaffeinated coffee, English Breakfast tea, Earl Grey tea or peppermint tea to finish your meal, accompanied by after dinner mints. £2.20.

We accept the following cards: Visa, Delta and MasterCard.

NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that effect food intolerances. If you have a medical food intolerance, please tell the Manager/ess, who will try to assist you with this menu.

NB: We do not approve of 'GM' products and try to avoid using such ingredients in our menus.

NB: Nuts or traces of them may be present in the individual dishes on this menu and our desserts.