

# THE RESTAURANT

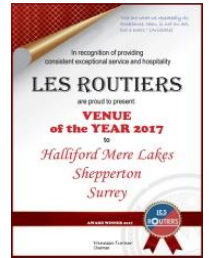
## HALLIFORD MERE LAKES SHEPPERTON



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.*

## AUTUMN & 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

##### **Chef's Fresh Crab Brioche**

Fresh crab meat bound in a dill scented crème fraiche, presented on a toasted butter brioche

##### **Oak Smoked Salmon**

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

##### **Mediterranean / King Prawns - (£2.50 supplement)**

**Shell-on** Mediterranean / King prawns dressed with hot garlic butter

##### **Filo Prawns**

King prawns wrapped in filo pastry, lightly fried and served with sweet chilli sauce

### **Smoked Haddock Mornay**

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

### **Soupe De Poissons**

A classic French soup made from fish and shellfish, served with garlic rouille, toasted bread and gruyere cheese

## **NON-FISH**

### **Chef's Chicken Liver Pate**

Chef's rich Chicken liver pate accompanied by a caramelized red onion marmalade and Melba toast

### **Serrano Ham with Olives**

Sliced Serrano ham, drizzled with honey and served with marinated green and black olives

### **Grilled Halloumi and Sweet Peppers**

Sliced Halloumi grilled and served with roasted sweet baby peppers

### **Also available:**

**Toasted Garlic Ciabatta Bread:** Soft ciabatta oozing with hot garlic butter £3.50

## **MAIN COURSE – THE VOYAGE**

### **PASTA @ £12.95**

**Ravioli alla Panna** - Pasta parcels with a ricotta and spinach stuffing, dressed with a mushroom cream sauce, sprinkled with parmesan cheese

**Tagliatelle Bolognese** - Tagliatelle pasta with Chef's bolognese sauce of lean beef mince, tomato, garlic, seasoning, Mediterranean herbs and red wine sprinkled with parmesan cheese

### **FISH AND SHELLFISH**

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

### **@ £18.75 (unless otherwise stated)**

*Unless otherwise stated - Served with lightly buttered baby New Potatoes and Chef's mixed baby roast Mediterranean vegetables*

### **Fillet Supreme of Hake**

Roast fillet supreme of hake on a bed of spinach dressed with a lobster sauce

### **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 coriander pesto scented with basil

### **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

### **Roast Supreme of Halibut - (£ 3.95 supplement)**

Supreme of Halibut wrapped in Serrano ham, simply roasted and served with a spiced tomato and white wine jus

## **NON-FISH**

### **@ £18.75 (unless otherwise stated)**

*Unless otherwise stated – Served with lightly buttered baby New Potatoes and Chef's mixed baby roast Mediterranean vegetables*

### **Rump of Lamb - (£3.95 supplement)**

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

### **Roast Chicken Breast Supreme**

Roast supreme of free range chicken served on a bed of grilled polenta and finished with a mushroom, 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]*

All our dishes are freshly prepared for you when you order – We hold a limited stock and have almost daily deliveries to ensure the quality and freshness of our food. On occasion we may run out of a particular item due to exceptionally high demand for a certain dish, or market availability. If this is the case, we apologise and thank you for your understanding.

## **Special Requests**

*Should you wish to pre-order a Special Request from the list below, please do so a minimum of 72 hours prior to your booking and we can discuss your requirements. Availability dependent upon weather and season.*

### **Special Request Examples**

**Whole Lobster, Dressed Crab, Oysters, Fruits de Mer, Fillet of Venison, Breasts of Pheasant, Supremes of Partridge. £ Price on Application and individual requirements**

## **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. - @ £2.30

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

**NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that affect 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.**