

THE RESTAURANT at Halliford Mere Lakes



Our Chef Franco, Bill, Robin and the team very much hope you enjoy your meal.

SATURDAY 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 & EARLY SPRING A LA CARTE MENU ~

STARTERS – SETTING SAIL

@ £8.95 *(unless otherwise stated)*

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

Calamari

Lightly coated Squid rings dusted in seasoned flour, quick fried and served with tartar sauce and a wedge of lemon

Oak Smoked Salmon

Sliced Scottish Smoked Salmon presented on a bed of herbs and leaves and finished with a chive crème fraiche

Mediterranean / King Prawns - (£2.50 supplement)

Shell-on Mediterranean / King Prawns served hot and dressed with a garlic butter

Chef's Fresh Crab Brioche

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

Smoked Haddock Mornay

Smoked Haddock cooked in a rich white wine, herb and fish vellute, topped with mature cheese and grill finished

Melon with Serrano Ham

Slices of melon draped with strips of Serrano ham and drizzled with gently scented wild honey

Creamy Garlic Mushrooms

Selected mushrooms pan cooked with garlic, white wine and herbs and finished with double cream

Also available:

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

MAIN COURSE – THE VOYAGE

PASTA @ £12.95

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

FISH & SHELLFISH, POULTRY AND MEAT @ £18.75 *(unless otherwise stated)*

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

Unless otherwise stated - Served with Chef's seasonal baby Mediterranean vegetables and minted new potatoes.

Mahi Mahi [A Game Fish with firm, flaky flesh]

A pan cooked fillet of Mahi Mahi dressed with a sweet pepper, brandy and herb sauce and finished with a coriander pesto

Fillet of Hake

Roast fillet supreme of Hake on a bed of spinach dressed with a Lobster and brandy sauce

Fillet of Lemon Sole Mornay

A fillet of Lemon Sole cooked with smoked salmon and mushrooms in a white wine, dry sherry, herb and cheese sauce, finished under the grill

Fish/Shell Fish of the Day – Please Ask Waiting Staff for Details

Chicken ‘Diane’ Supreme

Roast supreme of free range Chicken, cooked with brandy flamed mushrooms and finished with a Dijon mustard, white wine, medium dry sherry and cream sauce

Sauteed Calves’ Liver

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

Seared Breast of Duck

A pan seared breast of Duck, presented sliced and finished with a red wine, port and cranberry jus

Fillet Steak – (£5.95 supplement)

A Devonshire raised, 28 day hung Fillet of Beef finished plain or with a peppercorn, brandy and cream sauce

[Please tell our waiting staff your choice of plain or peppercorn sauce and how you would like it cooked. Thank you]

Special Requests

For Example: Whole Lobster, whole Crab, Oysters, Fruits de Mer.

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

£ Price on Application and individual requirements.

DESSERTS – RETURN TO PORT @ £6.50

Rich but Light Italian style Chocolate Mousse served with cream

Italian style Light Lemon Tart served with cream

Classic Tiramisu served with cream

Real Vanilla Pod Vanilla Ice Cream dressed with crumbled chocolate

COFFEE & MINTS @ £2.50

We serve fresh filter coffee, decaf coffee, English breakfast tea, Earl Grey tea or peppermint tea to finish your meal

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

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.