

# WELCOME BACK



## 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.*

### ~ 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 and Prawns**

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

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

**Shell-on** Mediterranean / King Prawns served chilled with a garlic mayonnaise

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

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

##### **Melon with Serrano Ham and Seasonal Berries**

Slices of melon draped with strips of Serrano ham, seeded with seasonal berries and drizzled with gently scented wild honey

##### **Mozzarella and Tomato Salad**

A tower of mozzarella & tomato finished with a fresh basil dressing

##### **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 skinny French fries.*

### **Mixed Chilled Summer Platter - (£5.75 supplement)**

A mixed platter of fresh Crab meat, King/Med shell-on Prawns, smoked Salmon, Green-lip Mussels in shell and Atlantic Prawns; bedded on mixed leaves and herbs, **Served with** a chive mayonnaise and skinny French fries.

### **Fillet of Hake**

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

### **Fillet of Sea Bass Provencal**

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

### **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

### **Roast Rump of Lamb – (£3.95 supplement)**

Roast rump of Lamb dressed with a rosemary, redcurrant, mint and red wine and port gravy

## **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**

**Italian Style Strawberry Cheesecake** 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.**