



Eynsham Hall

Sample 3 Course Dinner Menu

Starters

Leek & Potato Soup with Chopped Chives

Mushroom & Fennel Soup with Chilli Oil

Chicken Caesar Salad with Fresh Anchovies

Cured Salmon Fillet Served with Leeks & Bacon with Cider Vinegar Dressing

King Prawn Salad with Crisp Little Gem Lettuce & a Spiced Marie Rose Sauce

Breaded Brie with a Blueberry & Red Onion Compote

Main Course

Slow Cooked Feather blade of Beef, Fondant Potato & a Red Wine Sauce

Char Grilled Turkey Escalope, Sautéed Potatoes, Caponata Sauce

Pan Fried Trout Fillet, Potato & Caper Salad

Char grilled Tuna Loin, Egg Noodles and Sweet Chilli sauce

Pea Risotto with Rocket & Parmesan Salad, Balsamic Dressing

Butternut Squash, Cheese & Sage Strudel, Sweet Tomato sauce

Desserts

Banana Crème Brulee with Petit four Shortbread

Pavlova of Seasonal Fruits, Apricot & Yoghurt sauce

Dark Chocolate & Brandy Tort, Vanilla Bean Sauce

Fresh Fruit Salad, Berry compote

Cheese Plate with celery, grapes, chutney and crackers

Assorted Ice-Cream on a Meringue Base

Coffee