

# Chardon d'Or

## Summer Menu

Prices include VAT @ 17.5%.

A 10% discretionary charge will be added to all parties of 6 or over.

Some of our dishes may contain or have been in contact with nuts.

Please let us know of any allergies or special dietary requirements.



# Celebration Menu

Pan Fried Scallops with Pesto, Apple and Wild Rocket

Terrine of Duck with Compote of Fresh Figs

Celeriac Soup with Apple Beignets

Roast Loin of Lamb with Garden Peas, Lardons and Mint

French and Scottish Cheeses from the Cheese board

Pineapple and Peach Mallow with Praline Ice Cream,  
Hazelnut Tuile

£55.00 per person

£38.00 per person for matching wines

# Starters

Celeriac Soup with Apple Beignets

£6.00

Salad of Greek Feta, Beetroot and Pistachio Nut  
with White Truffle Dressing

£9.00

Ceviche of Shellfish and Tuna with Coriander and Avocado

£11.25

Pan Fried Scallops with Pesto, Apple and Wild Rocket

£12.50

Herb Infused Slow Cooked Salmon, Asparagus Salad

£9.85

Terrine of Duck with Compote of Fresh Figs

£9.85

Rillette of Pork with a Madeira Truffle Dressing,  
Chicory and Walnut Salad

£6.95

# Mains

Grilled Seabass with Cauliflower Puree, Wild Mushrooms,  
Spinach and Pancetta Crisps

£22.50

Roast Cod Fillet with Tapenade, Courgette and Caper Butter

£23.50

Poached Duck Breast with Summer Vegetables  
and Aromatic Broth

£22.00

Medallion of Pork with Tagliatelle Pasta,  
Shavings of Parmesan, Braised Onion and a Light Jus

£19.50

Pan Fried Swordfish with Spiced Cous Cous, Beetroot Crisps

£24.00

Roast Loin of Lamb with Garden Peas, Lardons and Mint

£23.00

Roast Scottish Sirloin with Jerusalem Artichoke, Spring Onion  
and King Oyster Mushrooms

£26.50

Braised and Glazed Beef Cheek with  
Creamed Mashed Potatoes, Tips of Asparagus

£19.75

## Desserts

Pineapple and Peach Mallow with Praline Ice Cream,  
Hazelnut Tuile  
£8.00

Vanilla Panna Cotta with Poached Mixed Berries  
£8.95

Selection of Homemade Ice Cream and Sorbets  
£ 8.50

Vanilla flavoured Crème Brulee  
£ 8.50

Tart Tatin of Apple with Vanilla Ice Cream  
and Butterscotch Sauce  
£ 9.25

French and Scottish Cheeses from the Cheese board  
£12.25

## Dessert Wine

		75ml	Bottle
Sauternes, Carmes de Rieussec (37.5cl) Bordeaux, France	2004	7	34
Jurançon, Charles Hours 'Urolat' (75cl) South West France	2007	6	60
Beerenauslese, Alois Kracher (37.5cl) Burgenland, Austria	2006	8	36
Torbreck 'The Bothie' (37.5cl) Barossa Valley, Australia	2009	7	34

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### Flight of Three Dessert Wines

12

A tasting sample (2.5cl) of your choice of three  
dessert or fortified wines.

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## Ports and Fortified Wine

		75ml	Bottle
Fonseca 'Guimaraens' (75cl) Oporto, Portugal	1996	8	80
Maury, Mas Mudigliza (75cl) Provence, France	2007	6	40
Campbells Muscat (37.5cl) Rutherglen, Australia	MV	6	33
Pedro Ximinez, Fernando de Castilla Jerez, Spain	Solera	8	54