

# MENU ONE

## **Homemade Cauliflower Soup**

*with roasted pine kernels & herb & goats cheese fritter*

## **Fresh Scottish Gravalax of Salmon**

*served with capers, shallots & lemon dress endive salad*

## **Organic Chicken & Pancetta Terrine**

*dressed with watercress & balsamic vinegar*

## **Maize Fed Chicken Breast**

*served with a creamed Savoy cabbage & a shitake mushroom reduction*

## **Scottish Steamed Fillet of Salmon**

*on a bed of creamed leeks, chargrilled local asparagus & a roasted wine & tomato essence*

## **Roasted Shoulder of Welsh Lamb**

*with a goats cheese puree & coated in a red current & rosemary jus*

**£25.00 per person**

*Includes dessert, coffee & petit fours*



*The Mount*

# MENU TWO

## **Smoked Barbary Duck Breast**

*with a slow roasted fig & parma ham salad*

## **Seared Loin of Tuna**

*rolled in sunflower & poppy seeds, served with a spring onion  
& coriander salad with lime soya dipping sauce*

## **Roasted Pheasant**

*marinated in whole grain mustard, lemon  
& crème fraiche, topped with wild roquette*

## **Fresh Poached Sea Bass**

*on a bed of creamed spinach, served with fondant potatoes  
and basil oil*

## **Roasted Rack of Welsh Lamb**

*set on lemon garlic & potato puree with a rosemary reduction*

## **Confit Duck Leg End Roasted Breast**

*braised red cabbage and red wine sauce*

**£35.00 per person**

*Includes dessert, coffee & petit fours*



*The Mount*

# MENU THREE

**Shoulder of English Pork and Duck Confit**  
*served with plum chutney & crispy bread*

**Lobster, Artichoke & Sun-dried Tomato Salad**  
*with a lemon & sesame oil with a parmesan crisp*

**Carpaccio of Fillet Beef**  
*topped with mature parmesan, olive oil, fresh lemon and milled black pepper*

**Freshly Roasted Monkfish**  
*served on coriander cabbage  
with crisp smoked streaky & a lemon butter sauce*

**Pan Fried Noisettes of Welsh Lamb**  
*served with creamed herb polenta & beetroot spaghetti*

**Pan Fried Fillet Steak**  
*cooked with garlic on a celeriac rosti, confit shallots  
& shitake mushroom reduction*

**£45.00 per person**

*Includes dessert, coffee & petit fours*

*The Mount*

# DESSERTS

## **Glazed Lemon Tart**

*served with chantilly cream  
& wild berries*

## **Traditional Tiramisu**

*with poached prunes*

## **Chocolate Truffle**

*with Contreau syrup  
& caramelised kum quats*

## **Pannocotta Mixed Berry Compote**

*with vanilla cream*

## **Vanilla Blueberry Cheesecake**

*with Langue De Chat biscuits*

*Included in the price of all three menu's  
as well as tea or coffee & petit fours*



*The Mount*