

GRASMERE HOUSE HOTEL & RESTAURANT

SALISBURY

SET MENU CHOICES

<p>MENU 16 (1) £34.70 per person</p> <p>Trio of Melon laced with a Brandied Mulled Wine Sauce & served with the Fruits of the Forest. *****</p> <p>Fresh Vegetable Soup *****</p> <p>Poached Breast of Chicken filled with Mushroom Mousse served on a Madeira & Wild Mushroom Sauce</p> <p>Seasonal Vegetables & Potatoes *****</p> <p>Trellis Apple Flan with Cinnamon Cream *****</p> <p>Tea/Coffee & Mints</p>	<p>MENU 16 (2) £38.15 per person</p> <p>Chicken & Mushroom Terrine filled with Baby Leeks with Crisp Salad & Mixed Pepper Dressing *****</p> <p>Carrot, Swede & Coriander Soup *****</p> <p>Supreme of Salmon & Cod with Spinach Mousse wrapped in Filo Pastry served with a White Wine & Chive Beurre Blanc</p> <p>Seasonal Vegetables & Potatoes *****</p> <p>Chocolate & Strawberry Bavaois with Grand Marnier Sauce. *****</p> <p>Tea/Coffee & Mints</p>
<p>MENU 16 (3) £38.70 per person</p> <p>Toasted Brioche Topped with Button Mushrooms in a Creamy Madeira & Dijon Mustard Sauce. *****</p> <p>French Onion Soup *****</p> <p>Roast Best End of Lamb with a Dijon & Herb Crust served with a Potato & Onion Rosti & Mint & Red Currant Coulis</p> <p>Seasonal Vegetables & Potatoes *****</p> <p>Summer Pudding with Fresh Cream *****</p> <p>Tea/Coffee & Mints</p>	<p>MENU 16 (4) £32.40 per person</p> <p>Fanned Galia Melon with Icelandic Prawns coated in a Rosemary sauce *****</p> <p>Homemade vegetable soup *****</p> <p>Roulade of slow cooked Shoulder of Lamb filled with Spinach and roasted Pine Nuts served on a Rosemary & Thyme Potato Croquette with a rich minted Gravy</p> <p>Seasonal Vegetables & Potatoes *****</p> <p>Mango & Passion Fruit Mousse in a Brandysnap basket served with Redcurrant Coulis *****</p> <p>Tea/Coffee & Mints</p>
<p>MENU 16 (5) £31.60 per person</p> <p>Salad of Cherry tomatoes & baby mozzarella tossed in a basil pesto dressing served on a bed of mixed leaves *****</p> <p>Homemade Vegetable Soup *****</p> <p>Roulade of Belly Pork filled with Spinach served on a bed of Butternut Squash and Potato Mash with a rich Gravy & Apple sauce</p> <p>Seasonal Vegetables & Potatoes *****</p> <p>Profiteroles & Chocolate sauce *****</p> <p>Tea/Coffee & Mints</p>	<p>MENU 16 (6) £47.25 per person</p> <p>Gravadlax of Salmon & Smoked Trout Mousse served with a Lemon & Dill dressing *****</p> <p>Tomato & Basil Soup *****</p> <p>Fillet of Beef Wellington served with Bearnaise Sauce</p> <p>Seasonal Vegetables & Potatoes *****</p> <p>Glazed Lemon Tart with Clotted cream. *****</p> <p>Tea/Coffee & Mints</p>

If you prefer to creative your own menu you can choose from our extensive choices of dishes below.

STARTERS

- SA16 Gravavlax of Salmon and Smoked Trout Mousse served with a Lemon & Dill Dressing
- SB16 Trio of Melon laced with a Brandied Mulled Wine sauce and served with the Fruits of the Forest (V)
- SC16 Roulade of Salmon, Cod and Smoked Haddock sprinkled with Fresh Herbs and wrapped in a Herbal Pancake served with a Horseradish Dressing
- SD16 Chicken Liver Parfait studded with Brandy Soaked Prunes and served with Grape & Almond Chutney
- SE16 Chicken & Mushroom Terrine filled with Leeks served with a Crisp Salad and Mixed Pepper Dressing.
- SF16 Fanned Gallia Melon with Icelandic Peeled Prawns coated in Rose Marie Sauce
- SG16 Terrine of Game, a Mousse line of Rabbit with two varieties of Seasonal Game wrapped in Bacon and served with a Cumberland Sauce
- SH16 Baked Avocado filled with Brie & Smoked Bacon on a Medley of Mixed Leaves, served with Pesto Dressing
- SI16 Toasted Brioche Topped with Button Mushrooms in a Creamy Madeira and Dijon Mustard Sauce (V)
- SJ16 A homemade Terrine of Chicken with Sundried Tomatoes, Green Peppercorns and Haddock with Fresh Coriander, encased in Smoked Bacon and served with a Lime & Cucumber Yogurt
- SK16 Tomato Gateau, thickly sliced Beefsteak Tomato layered with Herbal Cheeses & served with a Sundried Tomato & Pesto Dressing (V)
- SL16 Smoked Chicken & Bacon Strudel served with a Tomato & Red Onion Chutney
- SM16 Smoked Salmon & Chive Bavarois served with a Peach Yogurt Dressing
- SN16 Lobster Mousse wrapped in Herb Pancakes served with a Saffron Dressing
- SO16 Salad of Cherry tomatoes & baby mozzarella tossed in a basil pesto dressing served on a bed of mixed leaves (V)

(V) – Suitable for vegetarians

Please note:

For parties of 10 or more your choice of starter, main course and dessert should be limited to one per course. Should additional choices be required we are happy to offer these providing prior arrangements are made with the Hotel.

OPTIONAL SOUP COURSE

A Complimentary Homemade Fresh Vegetable Soup Course is offered with all menus if required.

O/SA16	French Onion Soup (V)
O/SB16	Tomato & Basil Soup (V)
O/SC16	Broccoli & Stilton Soup (V)
O/SD16	Leek & Potato Soup (V)
O/SE16	Chicken Consommé
O/SF16	Carrot & Swede Soup (V)
O/SG16	Clam Chowder
O/SH16	Gazpaccho (Cold Soup) (V)

(V) – Suitable for vegetarians

MAIN COURSES

MA16	Roast Best End of Lamb with a Dijon and Herb Crust cooked and served with a Potato and Onion Rosti, served with a Mint and Red Currant Jus.
MB16	Poached Breast of Chicken filled with a Mushroom Mousse, served on a Madeira and Wild Mushroom Sauce.
MC16	Roast Sirloin of Beef with Wiltshire Pudding and Horseradish Sauce.
MD16	Fillet of Beef Wellington served with Béarnaise Sauce
ME16	Roasted Supreme of Salmon with Cumin and Cajun Spices served with a Coconut and Coriander Sauce
MF16	Baked Fillet of Cod topped with a Herb Crust on a Bed of Roast Peppers with a Red Onion Confit
MG16	Grilled local Avon Trout topped with toasted Almonds in Parsley Butter
MH16	Roast Loin of Pork wrapped with Bacon, filled with Dates and topped with a Garlic Crust, served on a Red Wine Sauce.
MI16	Breast of Chicken filled with Spinach Mousse cooked and served with a fresh Tomato Salsa
MJ16	Fillet of Steak Grasmere topped with Roquefort Cheese, baked and served with a Red Wine Sauce
MK16	Breast of Chicken filled with a Stilton Butter and served on a Creamed Leek Sauce

- ML16 Supreme of Salmon and Cod with Spinach Mousse wrapped in filo pastry baked and served with a White Wine and Chive Beurre Blanc.
- MM16 Roast Haunch of Venison in Juniper Sauce with fried Julienne of Vegetables
- MN16 Breast of Pheasant filled with a Game Mousse, wrapped in Bacon, roasted and served with a Fruits of the Forest Sauce
- MO16 Red Onion and Stilton Tartlet baked and served with a Basil Hollandaise.(v)
- MP16 Trio of Tortellini served in a trio of sauces; Basil Pesto, Tomato and Creamy Cheese(v)
- MQ16 Filo Pastry Parcels with three different fillings; a Mushroom Duxelle, Spring Onion & Peppers and Curried Vegetables served on a Tomato and Basil Sauce(v)
- MR16 Roulade of slow cooked Shoulder of Lamb filled with Spinach and roasted Pine Nuts served on an bed of Rosemary & Thyme Potato Croquette with a rich minted Gravy
- MS16 Roulade of Belly Pork filled with Spinach served on a bed of Butternut Squash and Potato Mash with a rich Gravy & Apple sauce

(V) – Suitable for vegetarians

DESSERTS

- DA16 Trellis Apple Flan served with Cinnamon Cream
- DB16 Glazed Lemon Tart with Clotted Cream
- DC16 Black Forest Roulade with a Black Cherry Sauce
- DD16 Mango & Passion Fruit Mousse in a Brandysnap Basket on a Blackcurrant Coulis
- DE16 Strawberry Cheesecake served with Apricot Coulis
- DF16 Banoffee Pie served with Mocha Sauce
- DG16 Trio of Mousse with Cointreau and Orange Sauce
- DH16 Black Forest Gateau served with Black Cherry Sauce
- DI16 Profiteroles with Chocolate Sauce
- DJ16 Summer Pudding served with Fruit Coulis
- DK16 Strawberries and Cream (Seasonal)
- DL16 Chocolate and Strawberry Bavarois with Grand Marnier Sauce
- DM16 Pineapple Boat filled with Fresh Fruit
- DN16 Fresh Fruit Salad, featuring Seasonal Fruit

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