

## Restaurant with Rooms Bleke Street, Shaftesbury SP7/8AW/ 01747/853717/info@lafleurdelys.co.uk CHRISTMAS EVE MENU 2021

Two Courses £40.00 Three Courses £48.00 Per Person Inclusive of Vat

## \*\*\* **STARTERS**

A Salad of Avocado, Asparagus, Local Blue Cheese, Walnuts, Pear & Broad Beans with Local Watercress, Spring Onions & Baby Spinach in a Rosemary Dressing.

A Tartlet of Local Scallops & King Prawns Served on Smoked Salmon With Watercress, in a Creamy Lobster, Mustard & Brandy Sauce.

A Local Game & Mushroom Terrine served with a Tangerine And Redcurrant Chutney

A Plate of Thinly Sliced Scotch Smoked Salmon with Russian Black Bread & Lemon, Served with a Dill & Olive Oil Dressing.

## the the **MAIN COURSES**

Pan-Fried Saddle of Dorset Lamb Rolled in Herbs Served on Spring Onions, Broad Beans And Wild Mushrooms in a Creamy Thyme Sauce.

Pan-Fried Fillets of John Dory Served on Braised Chicory With Roasted Scallops & Cherry Tomatoes in a Rosemary Jus.

Roast Breast of Local Pheasant served on Baby Spinach, With Parsnip Crisps & Roasted Garlic in a Grain Mustard Sauce.

Baked Filo Parcel filled with Local Cheese, Leeks & Asparagus Served on a Bed of Creamed Spinach with Pine Nuts, Roast Asparagus & Wild Mushrooms. Main Courses Served with a Selection of Fresh Vegetables

## A.A.A. **DESSERTS**

A Soaked Citrus Sponge Filled with Lemon Mascarpone Mousse Served with Strawberries, Mango & Blueberries In an Orange Liqueur Sauce.

A Dark Chocolate Box Filled with Prune & Liqueur Muscat Ice Cream, Served with Macerated Prunes & Oranges and a Praline Sauce.

An Iced Raspberry Parfait topped with a Raspberry Sorbet & Poached Pear,

Served with Fresh Raspberries in a Cassis Sauce.

A Plate of Fine English Cheeses with Celery & Oatmeal Biscuits A Selection of Homemade Ice Creams & Sorbets

Tea Infusions or Ground Coffee, Chocolates & Mince Pies £4.50 Per Person