



Bleke Street, Shaftesbury, Dorset SP78AW  
Tele 01747 853717, Fax 01747 853130  
Email [info@lafleurdelys.co.uk](mailto:info@lafleurdelys.co.uk)

## **DINER MENU**

**Two Courses £32.00 Inclusive of VAT**  
**Three Courses £40.00 Inclusive of VAT**

### **STARTERS**

A Oak Smoked Salmon with a Native Lobster Mousse, Topped with Fresh Lobster,  
Spring Onion & Fennel In a Light Fennel Cream.

**(Supplement £2.00)**

A Smoked Chicken, Chorizo and Sun-Blush Tomato Salad,  
With Pink Lady Apples, Roast Asparagus & Pine Nuts In a Caesar Dressing,  
**(Can be Served as a Vegetarian option with Avocado & Soft Cheese)**

Hot Local Smoked Breast of Pigeon wrapped in Prosciutto Ham,  
Served a Celeriac Puree with a Warm Raspberry Dressing.

Pan-Fried Local Scallops served with Roast Asparagus and  
Samphire, on Local Watercress and a Salsa Verde.

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

Homemade Cream of Asparagus & Basil Soup with Cauliflower Croutes.

### **MAIN COURSES**

**All Main Courses Served With a Selection of Fresh Vegetables**  
Seared Loin of Local Sika Venison served with Blueberries, Pears, Ginger  
And Baby Onions in a Port Wine Sauce.

Grilled Fillets of Local Lemon Sole Served on Pak Choi Lettuce  
With Roasted Asparagus and a Lemon & Herb Butter Sauce.

Pan-Fried Fillet of Beef Served with Pancetta, Foie Gras,  
Roasted Garlic & Wild Mushrooms in a Port Wine Sauce.

**(Supplement £4.00)**

Pan-Fried Saddle of Dorset Lamb Served on a Tomato, Broad Bean  
And Marjoram Salsa with in a Creamy Herb Sauce.

Ravioli filled with a Local Soft Cheese, Sun-Blush Tomato, Spring Onion & Basil Served on a  
Bed of Beetroot, Carrot & Leek with Roasted Tomatoes in a Tomato & Basil Sauce.

**(Vegetarian)**

La Fleur de Lys is a Limited Company  
VAT No 819 0651 28



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**DESSERTS**

A Hot Praline Soufflé Served with a White Chocolate Ice Cream a Creamy Caramel Sauce.  
 (Please Allow 25 Minutes or Order with Main Course Thank You)  
 (Supplement £3.50)

A White (or Dark) Chocolate Box Filled with a Raspberry Yogourt Ice Cream  
 And Fresh Raspberries in a Dark Fruit Sauce with Clotted Cream.  
 (Supplement £2.00)

A Lemon Soaked Savarin Sponge Filled with a Gooseberry Mascarpone Mousse,  
 Topped with Fresh Strawberries & Mango in Clear Lemon Liqueur Sauce.

A Rhubarb, Ginger & Pear Crème Brule Served with Chocolate Brandy Snaps.

Orange Beignet Soufflés served with a Drambuie & Honeycomb Ice Cream  
 In a Dark Bitter Chocolate Sauce.

A Selection of Fine Local English Cheeses with Oatmeal Biscuits,  
 Celery, Grapes and Walnut Bread.

A Selection of Homemade Ice Creams & Sorbets

Fresh Strawberries or Raspberries Served with Clotted Cream

**Service is at Your Discretion**

Fresh Ground Coffee or Tea Infusions with Petit Fours £4.50

**LIQUEUR COFFEES**

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*Irish Coffee (Black Coffee, Jamesons Whiskey, Sugar & Cream)* £8.00

*French Coffee (As above with Brandy)* £9.00

*Other Liqueur Selections available Please Ask.*

**DESSERT WINES and PORTS**

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	<b>1/2s</b>	<b>GLASS</b>
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Sauternes Baron Phillippe de Rothschild 2017	£28.00	£10.00
Château de Cros Loupiac 2015	£28.00	£8.00
Nederberg Noble Late Harvest Reserve 2018	£27.00	£9.00
Maxime Trijol Grand Champagne Cognac Elegance		£7.00
Ragnaud Sabourin Grand Champagne 20 year old Cognac		£9.50
Dow's L.B.V. 2012/13		£7.00
Grahams Malvados 2008		£10.00
Neipoort Senior Tawny		£10.00
Dow's Vintage 2000		£20.00

**WE ALSO STOCK A RANGE OF BRANDY'S, CALVADOS & ARMAGNAC'S PLEASE ASK**

Please Note : All dishes served at La Fleur de Lys are NOT made in an Allergen-free Kitchen and may contain traces of Celery, Cereals, Nuts, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame seeds, Soya & Sulphur  
 So are NOT suitable for those Highly Allergic to these products.

**For allergy Advice on individual dishes please ask.**