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5 Course Tasting Menu

The Tasting Menu Must Ordered by the Entire Table 5 Courses with No Wine Selection £48.00 Per Person Add £20.00 Per Person with Wine Selection Wines are 2 x 125ml Plus 1 x 50ml Dessert Wine

Lime Marinated Smoked Salmon, Fresh Scallops and Spring Onions,
Topped with Quails Egg & Pickled Cucumber, Served with
Pink Grapefruit & in a Lime Yogurt Cream.
(Cotes Du Rhône White 2015 Grenache Blanc Guigal France)

A Cream of Parsnip & Apple Soup Served with Parsnip Crisps.

Pan-Fried Hot Smoked Breast of Pigeon wrapped in Prosciutto Ham Served on Celeriac Puree with Pancetta in a Port Sauce. (Valde Lacierva 2015 Rioja Spain)

3 Local English Cheeses with Celery, Grapes and Walnut Bread. (A small Glass of Neipoort Senior Tawny Port Supplement £6.00)

A Hot Chocolate & Hazelnut Puff served with a Praline Ice Cream

And a Coffee Caramel Sauce.

(Château Du Cros Loupiac 2013 France)

Fresh Ground Coffee or Tea Infusions with Petit Fours £4.00

Please Note No Smoking or E Cigarettes are Permitted in the Hotel,
Smokers may Smoke in the courtyard Outside Thank You
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 to see our allergy sheet.