



DINNER MENU

Two Courses £31.00 Inclusive of VAT Three Courses £40.00 Inclusive of VAT

Starters

A Salad of Local Smoked Duck, Williams Pear, Sun Blush Tomatoes, Spring Onions and Local Baby Lettuce, In a Honey, Mustard Dressing.

Lime Marinated Smoked Salmon, Fresh Scallops and Spring Onions, Topped with Quails Egg & Pickled Cucumber, Served with Pink Grapefruit & in a Lime Yogurt Cream. (Supplement £2.50)

A Hot Pan-Fried Smoked Breast of Pigeon wrapped in Prosciutto Ham Served on Celeriac Puree with Pancetta in a Port Sauce.

Lobster Ravioli & Roasted Scallops served on Wilted Baby Spinach
With a Light Lobster & Brandy Sauce.

(Supplement £3.00)

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

A Crisp Green Salad of Asparagus, Spring Onions, Cucumber Celery and Roquette Lettuce In a Lemon & Garlic Dressing.

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

Please Note: Smoking or E Cigarettes is NOT Permitted in the Hotel, Smokers may Smoke in the courtyard Outside
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.







MAIN COURSES

Pan-Fried Fillet of Sea Bass with Roasted Fennel,
Served on a Bed of Watercress with Roasted Cherry Tomatoes
In a Creamy Herb Sauce.
(Supplement £2.00)

Pan-Fried Fillet of Local English Beef served on Red Onions & Bacon With a Wild Mushroom Sauce. (Supplement £4.00)

Pan-Fried Saddle of Dorset Lamb rolled in Fresh Herbs served On a Puree of Carrot& Swede With Baked Garlic in a Thyme Sauce.

Grilled Fillets of South Coast Sole Served with Langoustines
And Asparagus in a Lemon Infused Herb Butter.

Seared Loin of Sika Venison served on Apple, Shallots & Prunes in a Dark Rosemary Sauce.
(Supplement £2.00)

A Filo Pastry Parcel filled with Local Soft Cheese, Sun Blushed Tomatoes And Leeks, Served on Baby Spinach in a Mushroom Sauce.

All Main Courses Served With a Selection of Fresh Vegetables

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DESSERTS

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

And a Coffee Caramel Sauce.

A White or Dark Chocolate Box Filled with a Gooseberry Yogurt Ice Cream, Topped with Fresh Raspberries Served with a Dark Chocolate Sauce. (Supplement £2.00)

A Fresh Lime Parfait Topped with Poached Pear & Ginger Sorbet Served with Fresh Blueberries in a Wild Strawberry Sauce.

> An Orange & Cinnamon Crème Brule Served with Chocolate dipped Brandy Snap Twirls.

A Selection of Homemade Ice Creams & Sorbets

Fresh Strawberries or Raspberries Served with Clotted Cream

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

Fresh Ground Coffee or Tea Infusions with Petit Fours £4.00

Service is at Your Discretion

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