

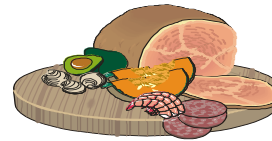
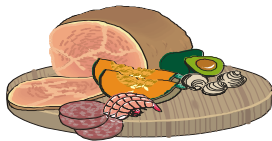


LA FLEUR DE LYS
RESTAURANT WITH ROOMS

Bleke Street, Shaftesbury, Dorset SP78AW

Tele 01747 853717, Fax 01747 853130

Email info@lafleurdelys.co.uk



DINNER MENU

Two Courses £30.00 Inclusive of VAT

Three Courses £37.00 Inclusive of VAT

Starters

*Hot Breast of Local Smoked Pigeon in Parma Ham
Served with a Salad of Blackcurrants, Coxes Apples, Quails Eggs,
Spring Onions & Local Baby Lettuce with a Blackcurrant Dressing*

*A Local Lobster Mousse Served on Smoked Salmon with
Avocado Topped with Fresh Lobster In a Fennel Seed Dressing.
(Supplement £3.50)*

*A Smoked Duck, Williams Pear & Fresh Fig Salad
With Spring Onions & Local Lettuce served In a Caesar Dressing,
With a Spicy Apple Relish and Brioche Toast.*

*A Crisp Salad of Red Pepper, Asparagus, Avocado, Spring Onions,
Olives and Roquette Lettuce In a Lemon & Thyme Dressing.*

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

*A Local Crab Consommé Laced with Sherry &
served with Crab Tortellini and Salted Bread Sticks*

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.



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MAIN COURSES

*Grilled Fillet of Halibut topped with a Fresh Crab & Fennel Crust
Served on Bok Choi with a Creamy Crab Sauce.
(Supplement £2.00)*

*Pan-Fried Fillet of Local Veal (or Beef) Served On Celeriac Puree with Wild
Mushrooms in a Creamy Cider Sauce.
(Supplement £4.00)*

*Pan-Fried Loin of Local Sika Venison with
Raspberries, Ginger, Shallots & Pears in a Dark Rosemary Sauce.*

*Grilled Fillets of Local Sole Served with Fresh Asparagus
And a Lemon Infused Herb Butter.*

*Honey Roasted Breast of Duck served with Baby Onions, Apricots, Cherries
And Ginger in a Creamy Thyme Sauce.*

*Pan-Fried Mushroom Rissoles Served on at Tomato Salsa
In a Tomato & Chilli Sauce.*

All Main Courses Served With a Selection of Fresh Vegetables

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DESSERTS



*A Hot Praline Soufflé Served with a Salted Caramel Ice Cream
And a Dark Chocolate Sauce*

(Please Allow 25 Minutes or Order with Main Course Thank You)

(Supplement £3.50)

An Apricot & Ginger Crème Brule Served with a Tulip Biscuit.

*A White or Dark Chocolate Box Filled with an Orange & Honeycomb Ice Cream,
Topped with Fresh Strawberries and a Cape Gooseberry Sauce.*

(Supplement £2.00)

*Lemon Beignet Soufflés served with a Raspberry & Mint Ice Cream
And a Clear Limón cello Sauce.*

*An Individual Traditional Summer Pudding Served with a
Dark Fruit Liqueur Sauce and Local Clotted Cream.*

*A Pear and Amaretti Biscuit Parfait Topped with Poached Pear,
Served with Crystallised Nuts in a an Amaretto Liqueur Sauce.*

(Supplement £2.00)

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 and Petit Fours

£4.00

*Please Note No Smoking is Permitted In The Hotel, Smokers may Smoke in the courtyard Outside Thank You
Service At Your Discretion.*

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