



Bleke Street, Shaftesbury, Dorset SP78AW Tele 01747 853717, Fax 01747 853130 Email info@lafleurdelys.co.uk



## LUNCH MENU STARTERS £9.00

A Large Starter As a Main Course £15.00

A Salad of Smoked Chicken with Bacon, Lentils, Sun-Dried Tomatoes, Apple & Local Baby Lettuce, in a Honey, Mustard Dressing.

A Ballotine of Local Quail with English Veal, Ham & Chicken Served with Spiced Peach & Redcurrant Chutney.

A Mousse of Native Lobster Served on Smoked Salmon Topped with Fresh Lobster And Avocado, in a Wasabi Yogurt Cream with Pickled Cucumber.

(Supplement £2.00)

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

A Salad of Melon, Oranges, Pink Grapefruit, Avocado & Walnuts, In a Honey Dressing.

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

A Wild Mushroom Broth with Pearl Barley, Spring Onions, Smoked Garlic & Cheese Ravioli Served With Salted Bread Sticks. Side Orders.

Minted New Potatoes £3.00

Green Side Salad or Vegetables £5.00

Prices Include VAT Service at Your Discretion

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.



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## MAIN COURSES All Main Courses £20.00

The Sunday Roast

Traditional Roast Sirloin of English Beef with Yorkshire Puddings (Served with Roast Potatoes & Roast Gravy, ONLY Available on Sunday's)

Pan-Fried Loin of Local Beef Served a Butternut squash & Garlic Mash In a Wild Mushroom Sauce.

Honey Roasted Breast of Guinea Fowl served with Apples Peaches, Shallots & Ginger in a Grain Mustard Sauce.

Pan-Fried Saddle of Dorset Lamb rolled in Fresh Herbs served on Roast Sweet Potatoes with Broad Beans & Spring Onions Served in a Creamy Thyme Sauce

Grilled Fillets of South Coast Sole Served with Fresh Asparagus and a Lemon Infused Herb Butter.

Crispy Vegetable Pancakes Filled with Asparagus, Baby Leeks & Herb Cheese Served On Wilted Spinach with a Spicy Tomato Sauce.

All Main Courses Served With A Selection Of Fresh Vegetables & Potatoes. Prices Include VAT Service at Your Discretion

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## DESSERTS

All Desserts £8.00

An Apricot & Ginger Crème Brule Served with Tulip Biscuits.

Dark Chocolate Rounds filled with Halva, Honey & Pear Ice Cream, Topped with Fresh Raspberries in a Williams Pear Sauce.

Honey Pastry Leaves filled with a Lemon & Lime Mascarpone Mousse, Fresh Strawberries, Pineapple & Blueberries Served with a Wild Strawberry Sauce.

A Warm Creamy Caramel & Banana Tart Served with an Orange & Honeycomb Ice Cream and Clotted Cream.

A Selection of Fine Cheeses with Oatmeal Biscuits & Walnut Bread

A Selection of Homemade Ice Creams & Sorbets

Fresh Raspberries or Strawberries (Served with Vanilla Ice Cream or Clotted Cream)

Pot of Tea Infusions or Cafetiere of Fresh Ground Coffee.

(Served with Petit Fours.)

£4.00

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