



LA FLEUR DE LYS

RESTAURANT WITH ROOMS

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



LUNCH MENU

STARTERS £8.00

A Large Starter As a Main Course £14.00

A Salad of Parma Ham, Avocado, Buffalo Mozzarella Cheese, Shitake Mushrooms & Black Olives in a Tarragon Dressing.

A Hot Breast of Home Smoked Quail & Pan-Fried Duck Liver Served on a Sweet Potato Galette with a Warm Blackberry Dressing

A Terrine of Veal, Chicken, Wild Mushrooms, Sweetbreads & Chicken Liver Served with a Spicy Apple Chutney & Orange Balsamic Dressing.

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 Salmon & Shellfish Chowder Served with Salted Bread Sticks

Side Orders.

Minted New Potatoes **£3.50**

Green Side Salad or Vegetables **£5.00**

Prices Include VAT Service at Your Discretion

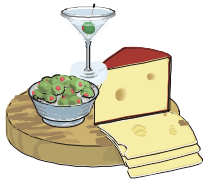
All dishes served at La Fleur de Lys are NOT made in an Allergen-free Kitchen and may contain traces of Celery, Cereals, Nuts, Crustaceans, eggs, fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame seeds, Soya & Sulphur So are NOT suitable for those Highly allergic to these products.

For allergy Advice on individual dishes please ask to see our allergy sheet



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MAIN COURSES

All Main Courses £19.00

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 Baby Onions & Bacon
In a Wild Mushroom Sauce.*

*Honey Roasted Breast of Guinea Fowl filled with a Local Blue Cheese
Served on Baby Spinach with Broad Beans in a Creamy Thyme Sauce.*

*Pan-Fried Saddle of Dorset Lamb with a Sesame Seed Coating,
Served on Ratatouille in a Dark Rosemary Sauce.*

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

*Pancakes Filled with Asparagus, Baby Leeks, Broccoli & Bath Soft
Cheese, Served with Caraway Roasted Tomatoes,
On Baby Spinach in a Tomato Sauce.*

**All Main Courses Served With
A Selection Of Fresh Vegetables & Potatoes.**

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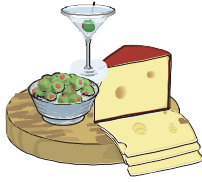
La Fleur de Lys is a Limited Company
VAT No 819 0651 28



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DESSERTS

All Desserts £8.00

*A White Chocolate & Hazelnut Crème Brulee
Served with a Hazelnut Cookie.*

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

*Lime Beignets Soufflés served with a Dark Chocolate Ice Cream
And a Clear Lime Syrup.*

*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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