



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

Baked Fig with Local Soft Cheese & Air Dried Ham Served with a Salad of Williams Pear, Sun Blush Tomatoes, Spring Onions And Local Baby Lettuce, in a Honey, Mustard Dressing.

A Ballotine of Local Partridge & Wood Pigeon Served with a Blackcurrant, Apple & Ginger Chutney with Brioche Toast.

Lightly Marinated Smoked Salmon and Fresh Cornish White Crab Served with Pink Grapefruit & Pickled Cucumber in a Lime Yogurt Cream With Soft Boiled Quails Egg.

(Supplement £2.50)

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 Cream of lightly Curried Cauliflower & Coriander Soup Served with Mini Rye Chapattis.

Side Orders.

Minted New Potatoes £3.00

Green Side Salad or Vegetables £5.00

Prices Include VAT Service at Your Discretion

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.

La Fleur de Lys is a Limited Company







MAIN COURSES All Main Courses £20.00

Pan-Fried Loin of Local Beef served on Caramelised Red Onions & Wild Mushroom, with a Green Peppercorn & Brandy Sauce.

Boned & Roasted Partridge served On Spinach with Pancetta & Baked Garlic In a Creamy Thyme Sauce.

Pan-Fried Saddle of Dorset Lamb rolled in Fresh Herbs served with Sweet Potato, Spring Onions & Shitake Mushrooms in a Dark Rosemary Sauce

Grilled Fillets of Local Sole of with Fresh Asparagus and a Lemon Infused Herb Butter.

Baked Marrow filled with a Herb Risotto Served On Fresh Wilted Spinach with Roasted Cherry Tomatoes And Asparagus In a Herb 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

A Blackberry & Ginger Crème Brule Served with Brandy Snap Twirls.

Dark Chocolate Rounds Filled with a Raspberry Yogurt Ice Cream, Topped with Fresh Raspberries in a Williams Pear Sauce.

An Iced Orange Parfait Topped with a Wild Strawberry Sorbet, Served with Fresh Strawberries & In a Kumquat Sauce.

A Hot Chocolate & Hazelnut Puff served with a White Chocolate Ice Cream
And a Coffee Caramel Sauce.

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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