

# **omega** AT ABBEYDALE

## **May Plat Du Jour 2019**

**2 Courses £ 13.50     3 Courses £17.50**

### **Starters**

#### **PAN SEARED MACKEREL**

Nicoise Salad and Basil Oil

Or

#### **CELERIAC AND POTATO SOUP**

With Chive Cream

Or

#### **MELON AU CITRUS**

Ripe Melon with Citrus Fruits

\*\*\*\*\*

### **Mains**

#### **STUFFED LOIN OF PORK**

With Smoked Belly Farci & Glazed Apples

Or

#### **GRILLED HAKE**

with Herb Gnocchi & Hollandaise Sauce

\*\*\*\*\*

### **Desserts**

Strawberry Cheesecake with Fresh Strawberries & Double Cream

Meringue Chantilly with Warm Chocolate Sauce

Cappuccino Mousse with Tuile Biscuit

Apple & Raspberry Flan with Custard Sauce

Cheese and Biscuits £2 Supplement

Banana & Vanilla Ice Cream



## May 'A La Carte Menu 2019

### Starters

Black Pudding Fritters, Apple Chutney & Watercress Salad **£8**

Beetroot Gravadlax with Caper & Cucumber Mayonnaise **£9**

Celeriac and Potato Soup with Chive Cream **£6**

Large Yorkshire Pudding, Beef Gravy and Onion Sauce **£6.50**

Poached English Asparagus, with Hollandaise or Clarified Butter **£8**

Omega Prawn Cocktail with Marie Rose Sauce & Lemon **£8**

### Mains

Prime Roast Beef, Yorkshire Pudding, Onion Sauce and Gravy **£19.50**

Pancetta Wrapped Loin of Rabbit, Sauteed Baby Vegetables & Mustard Sauce **£16**

Creamed Polenta, Asparagus, Poached Hen's Egg

with Black Truffle Dressing & Pecorino Shavings (V) **£14**

Scallops St Jacques, White Wine Fish Sauce, Herb & Parsley Gratinee **£17**

Pan Fried Calves Liver , Mashed Potatoes, Fried Onions & Bacon **£16**

Grilled Lamb Chops, Minted Lamb Pasty, Seared Kidney & Lamb Juices **£16.50**

### Desserts **£5**

Strawberry Cheesecake with Fresh Strawberries & Double Cream

Meringue Chantilly with Warm Chocolate Sauce

Cappuccino Mousse with Tuile Biscuit

Apple & Raspberry Flan with Custard Sauce

Cheese and Biscuits

Banana & Vanilla Ice Cream