

omega

AT ABBEYDALE

JULY MENU 2022

2 COURSE £20.00 3 COURSE £24.00

STARTERS

LOBSTER & PRAWN COCKTAIL £4.00 SUPPLEMENT
Marie Rose Sauce

COURGETTE, TOMATO & MASCARPONE SOUP (V)
Basil Oil

GRILLED ASPARAGUS, BUFFALO MOZZARELLA & AIR DRIED PARMA HAM
With Piquillo Peppers

POACHED EGG FLORENTINE EN COCOTTE (V)
Spinach & Cheese Sauce

RIPE GALIA MELON COCKTAIL (V)
Pineapple, Passion Fruit & Strawberries

MAINS

LOIN OF ENGLISH LAMB
Creamed Spinach, Chard & Leeks With Crispy Belly & Lamb Juices

ROAST HAKE
Bacon Butter Sauce, Asparagus & Chives

PAN FRIED CALVES LIVER
Pancetta, Mash & Fried Onions

AUBERGINE, GOATS CHEESE & FENNEL WELLINGTON (V)
Wholegrain Mustard Sauce & Crispy Herbs

STUFFED ROULADE OF CORN FED CHICKEN
Shallots, Asian Spices, Coconut Cream & Egg Fried Rice

SWEETS

SUMMER APPLE & SULTANA STRUDEL, CINNAMON SYRUP & VANILLA ICE CREAM

PIMMS JELLY, FRESH STRAWBERRIES & ETON MESS CREAM

CARAMELISED RICE PUDDING WITH RASPBERRY COMPOT

CHEESE, CHUTNEY, CRACKERS & GRAPES

SELECTION OF ICE CREAM & SORBET

BAKED CHOCOLATE CHEESECAKE, WARM CHOCOLATE SAUCE & CLOTTED CREAM