

**THE BRIDGEWALK RESTAURANT
TABLE D'HÔTE DINNER MENU
SAMPLE**

NEST OF CHILLED SEASONAL MELON

Filled with sweetened berries and a scoop of refreshing sorbet

GRILLED TOULOUSE SAUSAGE

Sat on a leek mashed potatoes with red wine jus

POULTRY LIVER MOUSSE

Infused with sweet almonds

Served with a pear chutney and melba toast

PAN SEARED KING SCALLOPS

Nestled on courgette spaghetti with an avocado and mango salsa

CHEFS HOMEMADE SOUP OF THE DAY

ROAST STRIP LOIN OF ENGLISH BEEF

Served with herb roasted maxim potatoes and a rich shallots jus

GRILLED PORK LOIN STEAK

Seasoned with smoked paprika

Served with sautéed new potatoes and an apple calvados sauce

PAN FRIED DUCK BREAST

Carved onto pickled red cabbage with a honey and orange glaze

POACHED FILLET OF SCOTTISH SALMON

Served with a prawn risotto and finished with lemon beurre blanc

QUORN AND VEGETABLE PARCEL

Sat on stewed vegetables with a herb dressing

A SELECTION OF SWEETS

FRESHLY GROUND COFFEE AND MINTS

This is a non-smoking restaurant
Some dishes contain genetically modified ingredients and traces of nuts