

# *Escoffier Lunch 1*

*5<sup>th</sup> October – 23<sup>rd</sup> October 2009*

## *Menu*

### *Hot and Cold Starters*

*Roulade of smoked salmon with horseradish cream*

*or*

*Rillettes of duck, orange salad*

*or*

*Trio of chilled melons, Parma ham and rocket*

*or*

*\*Ravioli of sweet potato and red onion, Beetroot Vierge*

*or*

*Soup of the Day*

### *Main Courses*

*Suprême of chicken, stuffed with wild mushroom & pine nuts, Marsala cream*

*or*

*Grilled Fillets of sole St. Germain*

*or*

*Roast sirloin of beef, Yorkshire Pudding*

*or*

*Baked fillet of sea bass, 'piperade,' saffron potatoes*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### *Desserts*

*Orange and chocolate chip steamed sponge pudding*

*or*

*Ginger crème caramel, compote of winter fruits*

*or*

*Apple galette, vanilla Sauce, cinnamon cream*

*or*

*Dessert of the Day*

*£9.50 for 3  $\times$  courses*

*£7.50 for 2  $\times$  courses*

*\* denotes a vegetarian dish available as a main course*

*Escoffier Lunch 1*

*5<sup>th</sup> October – 23<sup>rd</sup> October 2009*

*Tuesday*

*Menu*

*Hot and Cold Starters*

*Roulade of smoked salmon with horseradish cream*

*Or*

*Rillettes of duck, orange salad*

*Or*

*Trio of chilled melons, Parma ham and rocket*

*or*

*\*Penne pasta with gorgonzola, basil and lemon*

*or*

*Cream of mushroom soup*

*Main Courses*

*Suprême of chicken Maréchale*

*or*

*Fillet of plaice Caprice*

*or*

*Roast Beef, Yorkshire pudding*

*or*

*Poached darne of salmon, sauce Suchet*

*Or*

*Dish of the Day*

*A selection of vegetables and potatoes*

*Desserts*

*Orange and chocolate chip steamed sponge pudding*

*or*

*Ginger crème caramel, compote of winter fruits*

*or*

*Apple galette, vanilla Sauce, cinnamon cream*

*or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*

# *Escoffier Lunch 2*

*2<sup>nd</sup> November – 27<sup>th</sup> November 2009*

## *Menu*

### *Hot and Cold Starters*

*Beetroot marinated salmon gravalax, sweet and sour cucumber, dill and yoghurt*

*or*

*Orange, grapefruit and pineapple cocktail*

*or*

*Warm salad of smoked chicken, bacon and celeriac*

*or*

*\*Grilled halloumi, creamed cannellini beans, courgettes, walnut pesto*

*or*

*Soup of the Day*

### *Main Courses*

*Tempura monkfish, warm lime and plum*

*tomato dressing*

*or*

*'Boudin blanc' with shellfish, cider and leek ragoût*

*or*

*Paupiette of beef Bourguignon*

*or*

*Escalope of turkey Cordon Bleu*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### *Desserts*

*Poached pears, chocolate sauce, vanilla ice cream*

*or*

*White chocolate bread & butter pudding,*

*fluffy cider sauce*

*or*

*Apricot and Amaretto fool, raspberry coulis*

*or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

- denotes a vegetarian dish available as a main course*

## *Escoffier Lunch 2*

*2<sup>nd</sup> November – 27<sup>th</sup> November 2009*

*Tuesday*

### *Menu*

#### *Hot and Cold Starters*

*Beetroot marinated salmon gravalax, sweet and sour cucumber, dill and yoghurt*

*or*

*Orange, grapefruit and pineapple cocktail*

*or*

*Warm salad of smoked chicken, bacon and celeriac*

*or*

*\*Risotto with chorizo, pimento, herbs and parmesan*

*or*

*Soup of the Day*

#### *Main Courses*

*Smoked haddock Monte Carlo*

*or*

*Goujons of plaice, tartare sauce*

*or*

*Navarin of lamb*

*or*

*Poached suprême of chicken, tarragon sauce*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

#### *Desserts*

*Poached pears, chocolate sauce, vanilla ice cream*

*or*

*White chocolate bread & butter pudding,  
fluffy cider sauce*

*or*

*Apricot and Amaretto fool, raspberry coulis*

*or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

- denotes a vegetarian dish available as a main course*

# *Christmas Festive Lunch*

*30<sup>th</sup> November – 17<sup>th</sup> December 2009*

*Gâteau de avocat et crevettes, sauce Marie Rose*

*(Individual gateau of avocado and prawns)*

*or*

*\*Cocktail des fruits au sirop de Grenadine*

*(Mixed melons and seasonal fruit with grenadine)*

*\*\*\**

*Crème Palestine*

*(Cream of Jerusalem artichoke soup, finished with a swirl of truffle oil)*

*or*

*\*Bavarois de Champignon Sauvage*

*(A warm wild mushroom mousse, with prunes and toasted pine nuts)*

*\*\*\**

*Dindonneau du Norfolk à l'Anglaise*

*(English style roast turkey)*

*or*

*Suprême de Saumon Veronique*

*(Poached fillet of salmon with a rich white wine cream and iced grapes)*

*or*

*\*Dartois de Celeriac et Blue Vinney*

*(Celeriac, red onion marmalade & spinach bound in blue cheese and puff pastry. Tomato and red pepper emulsion)*

*Choux de Bruxelles Limousine*

*(Brussel sprouts, chestnuts)*

*Petit Pois Flamande*

*(Baby peas with buttered carrots)*

*Pommes de Terre Château et Amandine*

*(Roast potatoes, Almond potatoes)*

*\*\*\**

*\*Christmas Plum Pudding, brandy sauce*

*(Christmas pudding served with brandy sauce)*

*or*

*Petit pot au chocolat et menthe*

*(A rich dark chocolate cream flavoured with mint)*

*\*\*\**

*Coffee with festive frivolities*

*£16.00 per person inclusive of VAT*

*\* Suitable for vegetarians*

# *Escoffier Lunch 4*

*4<sup>th</sup> January – 22<sup>nd</sup> January 2010*

## *Menu*

### *Hot and Cold Starters*

*Iced pineapple cocktail, Bacardi syrup, glazed coconut*

*or*

*Potted fish and shellfish, endive salad, fennel and herb dressing*

*or*

*Terrine of duck liver, spiced pear chutney, toasted brioche*

*or*

*\*Goats cheese and red onion parcel, apple, walnut and celery salad*

*or*

*Soup of the Day*

### *Main Courses*

*Baked suprême of salmon, saffron linguine, mussels and broad bean broth*

*or*

*Fillet of halibut Murat*

*or*

*Braised ballontine of Lamb Bordelaise*

*or*

*Pojarski of pork, rosti potatoes, sauce Smitaine*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### *Desserts*

*Apple fritters with Cinnamon ice cream*

*or*

*Cappuccino cheesecake topped with Tia Maria cream*

*or*

*Layered banana & chocolate mousse, dark chocolate sauce*

*or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*

# *Escoffier Lunch 4*

*4<sup>th</sup> January – 22<sup>nd</sup> January 2010*

*Tuesday*

## Menu

### Hot and Cold Starters

*Iced pineapple cocktail, Bacardi syrup, glazed coconut*

*or*

*Potted fish and shellfish, endive salad, fennel and herb dressing*

*or*

*Terrine of duck liver, spiced pear chutney, toasted brioche*

*or*

*\*Noodles Carbonara*

*or*

*Soup of the Day*

### Main Courses

*Pan fried skate wing, Bretonne style*

*or*

*Delice of plaice Florentine*

*or*

*Sirloin steak Henri IV, sauce Béarnaise*

*or*

*Escalope of chicken Holstein*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### Desserts

*Apple fritters with Cinnamon ice cream*

*or*

*Cappuccino cheesecake topped with Tia Maria cream*

*or*

*Layered banana & chocolate mousse, dark chocolate sauce*

*or*

*Dessert of the Day*

*£9.50 for 3 courses*

*£7.50 for 2 courses*

*\* denotes a vegetarian dish available as a main course*

## **Escoffier Lunch 5**

*25<sup>th</sup> January – 11<sup>th</sup> February 2010*

*Menu*

### Hot and Cold Starters

*Marinated fish and shellfish, roasted peppers,  
pesto dressing*

*or*

*Country style game terrine, Cumberland sauce*

*or*

*Warm salad of beef tomatoes, mozzarella, pine nuts  
and lemon oil*

*or*

*\*Ricotta and spinach tortellini, pistachio pesto, cumin infusion*

*or*

*Soup of the Day*

### Main Courses

*Red bream with cauliflower puree and tartare dressing*

*or*

*Couronne of lemon sole and salmon Cancalaise*

*or*

*Supreme of duck a'l'orange, with a duck confit croquette*

*or*

*Noisette of lamb, wild mushroom and sweetbread sausage, Madeira Jus*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### Desserts

*Apple and raspberry crumble, vanilla sauce*

*or*

*Rich warm rice pudding, caramelised oranges*

*or*

*Chocolate torte, black cherry compote*

*or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*

## **Escoffier Lunch 5**

*25<sup>th</sup> January – 11<sup>th</sup> February 2010*

**Tuesday**

**Menu**

### Hot and Cold Starters

*Marinated fish and shellfish, roasted peppers,  
pesto dressing*

*or*

*Country style game terrine, Cumberland sauce*

*or*

*Warm salad of beef tomatoes, mozzarella, pine nuts  
and lemon oil*

*or*

*\* Fettuccine al sugo del Nolce*

### Main Courses

*Plaice meuniere with cucumbers*

*or*

*Salmon with tomato, parsley white wine sauce*

*or*

*Steak and mushroom pie*

*or*

*Escalope of turkey, Mushroom sauce*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### Desserts

*Apple and raspberry crumble, vanilla sauce*

*or*

*Rich warm rice pudding, caramelised oranges*

*or*

*Chocolate torte, black cherry compote*

*Or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*

## **Escoffier Lunch 6**

*22<sup>nd</sup> February – 12<sup>th</sup> March 2010*

*Menu*

### Hot and Cold Starters

*Assiette of mixed hor's d'oeuvres*

*or*

*Mousse of smoked salmon and trout, horseradish vinaigrette*

*or*

*Terrine of sweetbreads and scampi, endive salad and hazelnut dressing*

*or*

*\*Butternut squash Tortelli, with tomato and sage coulis*

*or*

*Soup of the Day*

### Main Courses

*Monkfish 'meunière', with Masala and chestnut mushroom cream*

*or*

*Paupiette of lemon sole and salmon, Bouillabaisse sauce*

*or*

*Slow roasted collar of pork, Parsnip puree, Cider cream*

*or*

*Suprême of pheasant, creamed Savoy cabbage with pancetta, Poivrade sauce*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

### Desserts

*Warm chocolate tart, served with sharp orange sorbet*

*or*

*Apricot roulade, fresh raspberry sauce*

*or*

*Traditional lemon posset, shortbread biscuits*

*or*

*Dessert of the Day*

*££9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*

## **Escoffier Lunch 6**

*22<sup>nd</sup> February – 12<sup>th</sup> March 2010*

*Tuesday*

### *Menu*

### Hot and Cold Starters

*Assiette of mixed hor's d'oeuvres*

*or*

*Mousse of smoked salmon and trout, horseradish vinaigrette*

*or*

*Terrine of sweetbreads and scampi, endive salad and hazelnut dressing*

*or*

*\*Penne with lemon, artichokes, basil and cream*

*or*

*Soup of the Day*

**Main Courses**

*Poached salmon, hollandaise sauce*

*or*

*Fillet of haddock à l'Orly, tomato sauce*

*or*

*Braised steak Bourguignon*

*or*

*Poached chicken breast, sauce Supreme*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

**Desserts**

*Warm chocolate tart, served with sharp orange sorbet*

*or*

*Apricot roulade, fresh raspberry sauce*

*or*

*Traditional lemon posset, shortbread biscuits*

*or*

*Dessert of the Day*

*£9.50 for 3 courses*

*£7.50 for 2 courses*

*\* denotes a vegetarian dish available as a main course*

***Escoffier Lunch 7***

*15<sup>th</sup> March 2010 – 1<sup>st</sup> April 2010*

*Menu*

**Hot and Cold Starters**

*Smoked chicken salad and marinated spring vegetables*

*or*

*Crab cocktail*

*or*

*Melons in white port with Midori granita*

or

\*Cauliflower Royale, spiced vegetable broth

or

Soup of the Day

Main Courses

Braised ox cheeks, turnip puree, spiced date jus

Or

Baked tilapia, fennel and white bean cassoulet, walnut dressing

or

Seared salmon suprême, crab ravioli, rocket salad, and parsley purée

or

Poached suprême of chicken, stuffed with sun-blushed tomato and black olives, apricot and almond tabouleh

or

Dish of the Day

A selection of vegetables and potatoes

Desserts

Espresso brulee, biscotti biscuits

or

Chocolate and thyme mousse, spiced prunes

or

Hazelnut and pineapple slice, praline sauce.

or

Dessert of the Day

£9.50 for 3 x courses

£7.50 for 2 x courses

\* denotes a vegetarian dish available as a main course

**Escoffier Lunch 7**

15<sup>th</sup> March 2010 – 1<sup>st</sup> April 2010

Tuesday

Menu

Hot and Cold Starters

Smoked chicken salad and marinated spring vegetables

or

Crab cocktail

or

Melons in white port with Midori granita

or

*Asparagus soup*  
or  
*\*Linguine Primavera*

**Main Courses**

*Grilled red mullet, ratatouille Nicoise*

or

*Salmon fish cakes, Thai sauce*

or

*Lancashire hot pot*

or

*Poulet sauté Chasseur*

or

*Dish of the Day*

*A selection of vegetables and potatoes*

**Desserts**

*Espresso brulee, biscotti biscuits*

or

*Chocolate and thyme mousse, spiced prunes*

or

*Hazelnut and pineapple slice, praline sauce.*

or

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*

***Escoffier Lunch 8***

*19<sup>th</sup> April – 7<sup>th</sup> May 2010*

*Menu*

**Hot and Cold Starters**

*Carpaccio of seared beef with asparagus salad*

or

*Salad of guinea fowl confit with walnut and  
raspberry dressing*

or

*Apple, banana, pineapple salad, sour cream dressing*

or

*\* Aubergine and black olive tortellini, tomato red wine and basil sauce*

or  
*Soup of the Day*

*Main Courses*

*Grilled swordfish, braised Oriental vegetables, ginger butter sauce*

or

*Délice of lemon sole Lydia*

or

*Epigramme of lamb shoulder, trio of beans, garlic mash, piquant sauce*

or

*Grenadin of turkey, pecan nuts, apricot and sultanas, tamarind and Madeira jus*

or

*Dish of the Day*

*A selection of vegetables and potatoes*

*Desserts*

*Individual banoffee pie, dark chocolate sauce*

or

*Dorset apple cake, served with its own sorbet*

or

*Sticky toffee pudding, pecan and maple ice cream*

or

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\*denotes a vegetarian dish available as a main course*

***Escoffier Lunch 8***

*19<sup>th</sup> April – 7<sup>th</sup> May 2010*

*Tuesday*

*Menu*

*Hot and Cold Starters*

*Carpaccio of seared beef with asparagus salad*

or

*Salad of confit guinea fowl with walnuts  
and raspberry dressing*

or

*Apple, banana, pineapple salad, sour cream dressing*

or

*Potato and watercress soup*

or

*\*Wild mushroom pilaf*

*Main Courses*

*Poached haddock, parsley sauce*

*or*

*Deep fried plaice in breadcrumbs, tartare sauce*

*or*

*Fricassée of lamb à l'Ancienne*

*or*

*Breast of turkey Portugaise style*

*or*

*Dish of the Day*

*A selection of vegetables and potatoes*

*Desserts*

*Individual Banoffee Pie, dark chocolate sauce*

*or*

*Dorset apple cake, served with its own sorbet*

*or*

*Sticky toffee pudding, pecan and maple ice cream*

*Or*

*Dessert of the Day*

*£9.50 for 3 x courses*

*£7.50 for 2 x courses*

*\* denotes a vegetarian dish available as a main course*