



The Coniston Hotel

A La Carte Menu Summer 2008

Starters

Pan Fried Scallops on Crab Cakes with Chive Crème Fraîche
Garnished with Black Caviar

£10.50

Sliced Local Smoked Chicken Breast served with Fresh Orange
Segments, Wild Baby Mizuna and Tangy Mango Dressing

£7.50

Fresh Grilled Tuna Niçoise Salad

£8.50

Parma Ham and Peach with Tender Leaf Salad in a Crispy Parmesan
Basket with Balsamic Sorbet

£7.50

Baked Brie En Croute with Mixed Summer Berry Compote

£6.95

Main Courses

Pan Fried Sea Bass with Baby Carrots, Asparagus Spears, Rösti
Potato and Diced Red Pepper and Coriander Sauce

£17.95

Sirloin Steak, with Pont Neuf Potatoes, Thyme and Garlic Grilled Cherry Tomatoes, Shitake Mushrooms and
Horseradish Hollandaise Sauce

£18.95

Herb Crusted Lamb Loin served with Châteaux Potatoes
and Thyme Jus with Sautéed Leeks.

£18.50

Fresh Basil Gnocchi served with Rocket, Parmesan
Shavings and Tomato Coulis

£15.95

Gressingham Duck served on Bed of Crushed Potatoes,
Braised Spring Onions and Orange Port Jus

£17.50

Puddings

Iced Nougatine Parfait with Fresh Peach Coulis and Brandy Snap

£6.50

Summer Berry, Elderflower and Prosecco Jelly Terrine
with Crème Fraîche

£6.50

Apricot Drizzle Cake with Fresh Custard

£6.50

Chocolate Mocha Tart, Coffee Bean Syrup and
White Chocolate Ice Cream

£6.50

Platter of Fine Dining Cheeses served with Homemade Dundee Cake, Apple and
Cinnamon Chutney, Grapes, Celery and Biscuits

£7.85

Coffee and Home-made Petit Fours

£2.50

Liqueur Coffee

£4.95