

# **Friday 3<sup>rd</sup> April 2009**

## **~Bread and Dip~**

V – Pumpkin seed bread

V – Lemon, black pepper crème fraiche dip

## **~Starters~**



V – Celeriac, butter bean and watercress soup



V – Mozzarella, pepperartio, mizuna and caramelized onion crostini



Roast chorizo, sun blushed tomato, olive, asparagus with an apricot dressing

## **~Main Courses~**



Grilled seabass fillet with lemon and roquette salad



Char-grilled swordfish, sun blushed tomato, olive, artichoke salad, crab, pea and prawn salsa



Oven roast chicken supreme with vine tomato, parmesan, caramelised onion salad and mango coulis



V – Sweet potato, roquette, caramelized leek aligot with tomato and basil dressing



V – Dungri mutter curry with bok choi and lemon scented wild rice



Char-grilled English fillet steak with slow roasted vine plum tomato and grilled mushroom, cooked to your request, finished with either a rich Madeira or creamy peppercorn sauce

*Additional charge of £7.50*



Slow cooked English style lamb with fruit and nut casserole and spring onion mash potato

## ***Should you require something extra please choose from the side dishes below***



V – Panache of vegetables

V – Roasted new potatoes

V – Mediterranean vegetable herb couscous

V – Asian vegetable salad

Guests with food related allergies are advised to personally check all dishes at all mealtimes. Ragdale Hall (1990) Ltd does take allergies seriously and will endeavour to assist where possible but is unable to guarantee suitability or safety for individuals with particular allergy/dietary concerns. Therefore we cannot accept responsibility for illness/injury caused as a result thereof.

**Executive Head Chef: Scott Williams**

**Dining Room Manager: Doug Sheard**

