



THE WALNUT TREE HOTEL RESTAURANT & BAR

To Begin

Soup du Jour

Ravioli of Wild Mushroom and Goats Cheese, Toasted Pine Nuts, Truffle Oil

Salmon and Crab Rilette, Smoked Paprika and Lime Aioli

Root Vegetable Salad, Sesame Seed and Honey Dressing

Seared Scallops, Black Pudding, Cauliflower Puree, Pancetta
(£3.00 supplement per person)

Chicken Liver Parfait, Grape and Apple Chutney, Toasted Brioche

For the Main

Wild Sea Bass, Saffron Fondant Potato, Fondu of Leeks

Grilled Plaice Fillet with Mussels, Fennel & Cherry Tomato Confit,
Sautéed Potato, Spicy Butter

Locally Reared Beef Fillet, Red Wine Jus, Roast Onion Mash,
Wild Mushrooms, Green Beans
(£6.00 supplement per person)

Cannon of Locally Reared Lamb, Puree Root Vegetables, Roast Potatoes

Corn Fed Chicken, Tagliatelli, Olive Oil, Vine Tomato, Basil, Parmesan

Local Duck Breast, Rösti Potato, Stuffed Cabbage

Roast Mediterranean Vegetables, Rocket Pesto, Cherry Tomatoes



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And Finally – Choose one of our Delicious Home Made Desserts

Cherry and Almond Cloufoutis, Vanilla Ice Cream

Orange and Passion Fruit Cheesecake, Orange Jelly

Assiette of
Lemon Meringue, Chocolate Brulée, Raspberry and Vodka Jelly

Assiette of
Vanilla Bread and Butter Pudding, Rhubarb Crumble, Chocolate Arctic Roll

Selection of Local Cheeses, Crackers, Celery, Apple & Grape Chutney

Freshly Ground Coffee or English Tea
Served with Home Made Truffles

2 COURSES £24.50

3 COURSES £29.40

All prices include coffee

Please try one of our delicious Connoisseur Coffees

£5.90 Each

Brandy or Liqueur more to your taste to round off your meal?