

WELCOME BACK



THE RESTAURANT at Halliford Mere Lakes

Our Chef Franco, Bill, Robin and the team very much hope you enjoy your meal.

SATURDAY and SUNDAY LUNCH: *For your comfort and enjoyment we only have one sitting and do not 'turn around' tables, we therefore require a minimum order per adult during these times of 2 courses (including a main course). - Thank you for your understanding.*

~ A LA CARTE MENU ~

STARTERS – SETTING SAIL

@ £8.95 *(unless otherwise stated)*

Our starters are served with fresh ciabatta bread and butter - (additional portions @ £2.50)

Calamari

Lightly coated Squid rings dusted in seasoned flour, quick fried and served with tartar sauce and a wedge of lemon

Oak Smoked Salmon

Sliced Scottish Smoked Salmon rolled with a filling of lemon and chive cream cheese, finished with lump fish caviar

Filo Prawns

Succulent gently fried Filo Prawns presented on a light bed of seasonal leaves and served with a sweet chilli sauce

Chicken Liver Pate

Chef's Chicken liver pate served with a caramelised onion marmalade and Melba toast

Serrano Ham and Melon

Sliced 24 month cured Spanish Serrano ham, accompanied by sliced melon and drizzled with wild honey

King/Mediterranean Prawns

Large 'shell on' King/Med prawns served with hot garlic butter

Mozzarella and Tomato Salad

Mozzarella cheese and sliced beef tomatoes drizzled with an extra virgin olive oil and balsamic dressing.

Also available:

Toasted Garlic Ciabatta Bread: Soft ciabatta oozing with hot garlic butter £3.50

MAIN COURSE – THE VOYAGE

PASTA @ £12.95

Ricotta and Spinach Ravioli - Pasta parcels with a ricotta and spinach stuffing, dressed with a tomato and basil sauce sprinkled with parmesan cheese

FISH & SHELLFISH, POULTRY AND MEAT @ £18.95 (unless otherwise stated)

NB Fish courses may contain fish bones including filleted/boned fish.

Unless otherwise stated - Served with Chef's selected Mediterranean vegetables and sautéed baby potatoes.

Mahi Mahi

A pan fried supreme of Mahi Mahi [a firm yet flaky game fish] served with a lemon and Prosecco butter

Lemon Sole Ballotine

A poached fillet of Lemon Sole filled with spinach and Smoked Salmon, finished with a Lobster and brandy sauce

Fillet of Hake

A roasted supreme of Hake served with an oregano, caper, garlic, dash of chilli, tomato and white wine sauce

Daily Special – Please Ask Waiting Staff for Details

EG: Roast Turkey in December. Sea Bass, Sea Bream, Halibut, Cod, Mussels, et al. *When they're gone, they're gone*

Chicken 'Diane' Supreme

Roast supreme of free range Chicken, cooked with brandy flamed mushrooms and finished with a Dijon mustard, white wine, medium dry sherry and cream sauce

Rump of Lamb (£5.95 supplement)

Roast prime rump of lamb dressed with a rosemary, red wine, mint, red currant and port reduction

Fillet Steak (£6.95 supplement)

Pan cooked Fillet steak finished with a cream and brandy peppercorn sauce [*please advise our waiting staff how you would like it cooked – thank you*]

Special Requests

For Example: Whole Lobster, whole Crab, Oysters, Fruits de Mer.

Should you wish to pre-order a Special Request, please do so a minimum of 72 hours prior to your booking and we can discuss your requirements. Availability dependent upon weather and season.

£ Price on Application and individual requirements.

DESSERTS – RETURN TO PORT @ £6.75

Italian Style Strawberry Cheesecake served with cream

Italian style light lemon tart served with cream

Classic Tiramisu served with cream

Real vanilla pod vanilla ice cream dressed with crumbled chocolate

COFFEE & MINTS @ £2.60

We serve fresh filter coffee, decaf coffee, English breakfast tea, Earl Grey tea or peppermint tea to finish your meal

We accept the following cards: Visa, Delta, MasterCard and Amex.

NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that affect food intolerances. If you have a medical food intolerance, please tell the Manager/ess, who will try to assist you with this menu.

NB: We do not approve of 'GM' products and try to avoid using such ingredients in our menus.

NB: Nuts or traces of them may be present in the individual dishes on this menu and our desserts.