



CLAVERTON COUNTRY HOUSE



Starters

Sesame and Dill Crab Cakes

Chicken and Mango Filo Rolls

Baked Camembert

Twice Cooked Pork Belly with Blueberry Molasses glaze

Teriyaki Marinated Grilled Salmon

Mushroom & Chicken Liver Pate

Tomato and Basil Soup

Main Courses

Pan Fried Finest Fillet of Beef

Skillet Seared Gressingham Duck with Sautéed Red Cabbage and Cassis

Shoulder of Local Lamb Braised in Rich Red Wine and Rosemary Sauce

Roasted Chicken Breast Stuffed with Mushrooms, Wrapped in Parma Ham and Served with a Rich Red Wine Sauce

Grilled Sea Bass Fillets

Thai Vegetable Curry with Basmati & Wild Rice

Thai King Prawn Curry with Basmati & Wild Rice

Spinach & Feta Tartlet

Desserts

A Selection of Artisan Sorbets & Ice Creams

Stem Ginger pudding with vanilla pod ice cream

Belgian chocolate & Orange Pudding & Vanilla Pod Ice Cream

Apple and Blackberry Crumble with Vanilla Pod Ice Cream

A Selection of British Cheeses with Biscuits £2.50 Supplement

125ml Glass of Dessert Wine to accompany your dessert £4.50 Supplement

1 Course £25.00 - 2 Courses £29.00 - 3 Courses £33.00

Prices per person Inc VAT

To Finish

Liqueur/Irish Coffee	£5.95
Fine Champagne Cognac V.S.O.P. 35ml	£5.50
Vintage Port 70ml	£6.95
Liqueurs	£4.50
Coffee & Mints	£2.25