



MERRILL HOUSE

\$60 DINNER

FIRST

Carrot, Ginger and Orange Soup
Oxtail Consomme | with Pearled Vegetables

SECOND

Roasted Beetroot Salad | with Horseradish and Dill, Walnuts and Orange
Mushroom Vol Au Vent | Creamy Mushroom Sauté in Puff Pastry Shell
Locketts Savoury | Rarebit Made with Toast, Stilton and Gently Spiced Poached
Pear Served with a Rocket Salad
Seared Spatchcock Quail | With Butter Lettuce, Radishes and Peas, Dressed with
Salad Cream

THIRD

Red Lentil Cutlets | With Tomato Sauce and Vegetable Medley
Chicken Cutlets Lyonnaise | With Onion and Thyme Sauce, Parmentier Potatoes
Poached Haddock Fillet | With Mousseline Sauce, Peas, Pearl Onions and Steamed
Potatoes
Braised Lamb Shank | With Buttered Turnips and Mint Sauce
Individual Beef Chuck Braised Steak | With Duchess Potatoes and Green Beans

DESSERT

Amaretti and Strawberry Trifle | With Syllabub, Marsala and Almonds
Waldorf Pudding | With Vanilla Custard with Apple, Sultanas and Walnuts
Treacle Tart | With Brown Bread Ice Cream
Edwardian Chocolate Swirl Cake | With Earl Grey Anglaise Sauce

 **COUNTYLICIOUS**

APRIL 4 - APRIL 28 2024