

# Castle of Comfort Hotel

## Evening Menu ~ June 2017

### Starters

- Crab, avocado and pink grapefruit salad
- Sautéed scallops with a sweetcorn salsa
- Roquefort, chicory, apple & walnut salad with a wholegrain mustard dressing (V)
- Chickpea soup with coriander & lime (V)
- A tower of smoked chicken and avocado, bound in a tarragon mayonnaise

### Main Courses

- Herb crusted pork tenderloin with Galliano
- Fillet of Somerset beef with a gratin of wild mushrooms (£3 supplement)
- Moroccan spiced filo parcel with Harissa yoghurt sauce (V)
- Pan fried duckling with stir fried greens and a whisky, soy, honey and lemon sauce
- Monkfish with a lemon pepper crust and a warm lemon anchovy vinaigrette

\*\* All served with seasonal vegetables and potatoes \*\*

### Desserts

- A selection of English cheese and biscuits
- Baileys crème brulée with shortbread biscuit (V)
- Rich chocolate torte with Tia Maria pouring cream
- Sticky rum soaked pineapple with coconut ice cream
- A selection of Granny Gothards ice creams (V)

**Main course £18    Two courses £24    Three courses £30**

A discretionary service charge of 10% is added for parties of 8 or more for whom pre-ordering is required.

Menu subject to change without notification.

