



## CASTLE OF COMFORT HOTEL

**MARCH & APRIL 2019**

### **STARTERS**

Broccoli & stilton soup (V)

*A creamy soup served with a garnish of cream & black pepper*

Wild mushroom tartlet (V)

*Wild mushrooms, Parmesan, garlic & parsley in a puff pastry case served with a mixed salad*

Smoked salmon with prawns, horseradish cream & lime vinaigrette

Chargrilled mackerel with sweet & sour beetroot

*Marinated & grilled mackerel fillet, served with sweet & sour beetroot & a wasabi dressing*

Twice baked goats' cheese soufflé with apple & walnut salad & Parmesan glaze (V)

Chicken liver pâté

*A smooth pâté laced with brandy, served with a side salad & warm toast*

### **MAIN COURSES**

Somerset Camembert, roasted butternut squash, spinach & caramelised red onion filo tart (V)

Salmon & leeks en papillote

*Fillet of salmon with dill, mascarpone & leeks, baked in a paper jacket*

Oven roasted mustard & tarragon coated pork fillet

*Served with apple, lentils & herb aioli*

Fillet of Somerset Beef (£4.00 supplement)

*Prime Somerset beef fillet cooked to your liking, served with a red wine or Stilton sauce*

Braised lamb shank with herbs & red wine

*Slow cooked for maximum tenderness*

Roast breast of duck with maple syrup vinaigrette

*Oven roasted breast of duckling served with sautéed wild mushrooms, wilted spinach & drizzled with maple syrup vinaigrette*



## CASTLE OF COMFORT HOTEL

**MARCH & APRIL 2019**

### **DESSERTS**

Chocolate & hazelnut torte with salted caramel ice cream (V)

Rhubarb, pear & hazelnut crumble (V)

Frozen cranberry cranachan (V)

A selection of English cheese & biscuits served with homemade chutney & grapes

A selection of Granny Gothards ice creams (V)



**Two courses £24    Three courses £30**

Reservation required

### **Food Allergies & Intolerances**

Please speak to our staff about the ingredients in your meal before ordering

Menu subject to change without prior notification