

Clare House

Dinner Menu, Monday 6th September

Malted treacle loaf

Avocado, paw paw, mango & pineapple salad with Gorgonzola, blueberries, raspberries, toasted hazelnuts and coriander with a grain mustard and orange dressing.

Roast beetroot with rocket, goat's cheese, beetroot & honey glaze and walnut dressing.

Caesar salad; gem lettuce, garlic croutons, crispy pancetta topped with a soft poached egg & finished with Caesar dressing.

Morecambe Bay shrimp risotto finished with butter and Parmesan cheese and a squeeze of lemon.

Roast butternut squash and cumin soup

Crispy belly pork with apple sauce, fondant potatoes & fennel baked in cream and Parmesan cheese.

Grilled fillet of Hake with black pudding, new potatoes, chorizo, broccoli and hollandaise sauce.

Brisket slowly cooked in beer with root vegetables and herbs, served with caramelised carrots, buttery champ and rich gravy.

Centre vegetable: Choucroute, very finely shredded cabbage, braised with smoked bacon and white wine.

Apple and blackberry crumble with toasted nuts, oats and cinnamon, served with fresh custard, cream or ice cream.

Chocolate ginger cake with hot chocolate ice cream and candid ginger

French style meringues with blueberry compot, whipped cream and vanilla bean sauce.

English Lakes Ice creams served in a brandy snap or tuile basket

Double Jersey Vanilla, Real fruit Strawberry, Cappuccino, Toffee Fudge, Thunder & Lighting.

Cheese (menu on reverse), Coffee & petit fours

May we suggest you try these wines?

Shiraz Merlot Rosé, Aliwen, Chile

Full bodied, deeply coloured rosé, robust and rich with plum and spice hints and a rounded opulent character. Bin 3. 2007 Btl. £14.50 Glass 175ml £4.15

Sauvignon Blanc, Aliwen, Chile.

Tangy Sauvignon, green and vibrant with intense floral notes and a lively fresh style. Bin 13. 2009 Btl. £14.50 Glass 175ml £4.15

Rioja Tinto, Vina Arbanta from Spain (Organic)

This lightly oaked Rioja has red berry fruit flavours, a delightful freshness and supple, but evident, tannins on the succulent aftertaste. Bin 19, 2008 Btl. £14.50 Glass 175ml £4.15

Dessert Wine - Late Harvest Semillon Gewurztraminer, Casa Silva, Chile.

Sweet white wine with peachy character and soft spicy layers. Ripe fruit and soft honey undertones give charming freshness. Bin 4 2009 ½Btl. £13.95 Glass 125ml £3.80