

# Chase Hotel

Harry's Restaurant

## Autumn Menu

*September, October, November*

**£29.00**

Cream of Pumpkin and Sweet Potato Soup, Toasted Pumpkin Seeds

Cream Garlic Mushroom and Leek Croustade, Poached Egg, Hollandaise Sauce

Warm Flaked Ham Hock and Endive Salad, Honey and Mustard Seed Dressing

Classic Prawn Cocktail with Thousand Island Dressing

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Grilled Rainbow Trout wrapped in Parma Ham  
on a Creamed Leek and Cucumber Compote

Slow Braised Blade of Beef Bourguignon

Roast Turkey, Onion and Thyme Stuffing,  
Chipolata and Bacon Roll, Rich Turkey Jus

Baked Cauliflower Cheese Tart,  
Aromatic Spiced Potato, Spinach and Tomato Compote

Served with Seasonal Vegetables

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Baked Sticky Toffee Pudding, Toffee Sauce and Clotted Cream

Cardamom Custard Tart with Fresh Figs

Coconut Marshmallow, Poached Pineapple, Asian Mango Salsa

A Plated selection of Local and Regional Cheese - **£4.25 Supplement**

Coffee and Mints

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## Autumn Menu

*September, October, November*

**£32.00**

Creamed Butter Bean and Parsley Soup, Croutons

Warm Leek, Pepper and Gruyere Cheese Tart, Tomato Compote, Leaf Salad

Potted Brown Shrimps in Spiced Butter,  
Cucumber Salad, Brown Bread and Butter

Parma Ham and Melon with Fresh Figs, Ginger and Redcurrant Syrup

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Slow Braised Shoulder of Pork Baked In Puff Pastry, Sliced Pork Fillet

Hake Fillet Baked with King Prawns,  
Avocado Pear and Cheese Crust on a Sweet Red Capsicum Sauce

Roast Pigeon Breast, Puy Lentil and Vegetable Stew, Elderflower Game Jus

Baked Ricotta and Thyme Pudding  
Lemon and Olive Ratatouille, Chargrilled New Potatoes

Served with Seasonal Vegetables

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Toasted Banana Bread, Caramelised Banana  
Rum and Raisin Ice Cream, Caramel Sauce

Dark Chocolate Terrine, Salted Doughnuts, Raspberry Coulis

Vanilla Pannacotta with Mulled Wine Autumn Fruits

A Plated selection of Local and Regional Cheese - **£4.25 Supplement**

Coffee and Mints

# Chase Hotel

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## **Autumn Menu**

*September, October, November*

**£35.00**

Cream of Spinach and Potato Soup, Goats Cheese Crouton

Tian of Smoked Salmon Tartare, Crème Fraiche, Avruga Caviar, Toasted Brioche

Continental Meats with Marinated Artichokes,  
Sundried Tomatoes, Parmesan Cheese Shavings

Bulgar Wheat and Pickled Fennel Salad, Mixed Olives, Pomegranates

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Roasted Beef Fillet with Sautéed King Oyster Mushrooms,  
Dijon Mustard and Green Peppercorn Sauce

Baked Monkfish Coulibiac  
Buttered Spinach, Romesco Sauce

Breaded Lamb Cutlets,  
Redcurrant and Port Wine Sauce, Roasted Beetroot

Double Baked Hereford Hop Cheese Souffle  
Confit Shallots, Tender Stem Broccoli, Hazelnut Cream Sauce

Served with Seasonal Vegetables

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Trio of Lemon Desserts, Sorbet, Tart and Hot Sponge Pudding

Iced Apple Parfait, Apple Fritters, Apricot Sauce

Baked Almond and Chocolate Pithivier, Clementine and Cointreau Sauce

A Plated selection of Local and Regional Cheese - **£4.25 Supplement**

Coffee and Mints