

# Chase Hotel

Harry's Restaurant

## **Spring Menu** **March, April, May** **£29.00**

Cream of Leek, Fennel and Lemongrass Soup

Smoked Mackerel Terrine  
Wrapped in Savoy Cabbage, Creamed Horseradish and Apple Relish

Pork Rilette, Red Apple Carpaccio, Apricot and Ginger Chutney, Toasted Ciabatta

Trio of Seasonal Melon with Red Berry Compote

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Cod Fillet on Polenta Cake  
Mixed Seasonal Mushrooms, Red Wine and Star Anise Fish Jus

Seared Calves Liver with Onion Gravy  
Crispy Bacon and Creamed Potatoes

Pan Fried Chicken Breast with Peas and Broad Beans,  
Button Onions and Smoked Bacon Jus

Mediterranean Frittata Glazed with Feta Cheese, Basil Oil and Balsamic Dressing

Served with Seasonal Vegetables

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Baked Maple Syrup and Treacle Tart with Vanilla Ice Cream

Lemongrass and Coconut Pannacotta, Tropical Fruits, Malibu Syrup

Pan Fried Pancakes with Crème Patisserie, Roast Rhubarb Sticks

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

Coffee and Mints

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## **Spring Menu** **March, April, May** **£32.00**

Roasted Mediterranean Soup, Basil Oil

Grilled Herring Fillet, Marinated Spring Vegetables and Tomato Chutney

Pressed Ham Hock and Leek Terrine,  
Grain Mustard Yoghurt, Salad Maché, Toasted Ciabatta

Quinoa Salad with Citrus Fruit  
Edame Beans, Roquette Leaf Salad, Minted Dressing

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Poached Salmon Fillet with Mussels,  
Cucumber, Mushrooms and Parsley Veloute Sauce

Roast Loin of Pork Wellington  
Apple and Apricot Stuffing, Cider and Grain Mustard Sauce

Pan Fried Guinea Fowl Breast and Leg with Grapes, Sage Cream Sauce

Baked Portobello Mushroom, Red Onion and Goats Cheese Wellington,  
Red Capsicum Coulis

Served with Seasonal Vegetables

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Honey and Ginger Cake with Poached Pear Toffee Sauce and Vanilla Sabayon

Dark Chocolate Mousse with Bucks Fizz Jelly, Raspberry Coulis

Baked Cherry Clafoutis

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

Coffee and Mints

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## **Spring Menu** **March, April, May** **£35.00**

Cream of Field Mushroom, Port and Tarragon Soup

Crispy Duck Leg Confit on Black Pudding, Plum and Hoi Sin Sauce

Double Baked Herefordshire Hop Cheese Soufflé, Apple and Peach Chutney

Cured Salmon Fillet, Fennel Salad, Lemon and Dill Dressing

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Grilled Seabream Fillet

Sundried Tomato, Chilli and Coriander Sauce, Crushed New Potatoes

Roast Rack of Lamb with Herb Bread Crust

Maple Syrup and Minted Jus, Dauphinoise Potatoes

Roasted Beef Fillet with Roasted Shallots,

Rich Red Wine Jus, Béarnaise Sauce

Chicory, Beetroot and Walnut Tart Tatin,

Glazed with Creamy Blue Vein Cheese, Home Dried Plum Tomatoes

Served with Seasonal Vegetables

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Pistachio Nut Crème Brulee with Dark Chocolate Sorbet, Almond Tuille Biscuit

Baked Apple and Thyme Tart Tatin, Vanilla Ice Cream

Iced Nougat Parfait with Minted Mango Salsa

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

Coffee and Mints