

Chase Hotel

Harry's Restaurant

Summer Menu **June, July, August** **£29.00**

Cream of Pea and Broad Bean Soup, Croutons, Drizzle Olive Oil

Buffalo Mozzarella Cheese, Tomato and Cucumber Salad, Black Olives, Basil Oil

Caesar Salad with Grilled Lemon and Thyme Chicken Breast

Panko Bread Crusted Fish Goujon, Remoulade Sauce, Baby Leaf Salad

Chicken Kiev with Fondant Potato
Grilled Tomato, Green Beans, Watercress

Pork Cutlet Baked with Parmesan Bread Crust
Chorizo Sausage and Red Pepper Flavoured Jus

Roasted Salmon Fillet with Lemon, Capers, Nut Brown Butter Sauce

Stilton, Spinach and Mixed Pepper Wellington
Sundried Tomato Provençale Sauce, Saffron Potatoes

Served with Seasonal Vegetables

Summer Pudding, Clotted Cream and Mixed Berries

Glazed Lemon Tart with Raspberry Coulis

Baked Meringue with Mango and Ginger Cream, Passion Fruit Sorbet

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

Coffee and Mints

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Summer Menu June, July, August £32.00

Cream of Spiced Marrow Soup, Croutons

Baked Camembert and Rhubarb Tart, Endive Salad

Smoked Trout Fillet, Feta Cheese, Beetroot, Orange and Watercress Salad

Thai Beef Satay Stick, Peanut Sauce, Oriental Salad

Roasted Sea Trout Fillet

Roasted Cherry Tomatoes, Spring Onion, Lemon and Basil Butter Sauce

Roast Breast of Duck, Duck Liver Croute

Wild Mushrooms, Black Cherries Jus

Slow Cooked Pork Osso Bucco, Lime and Coriander Gremolata, Roasted Mango

Creamed King Oyster Mushroom Ravioli, Buttered Bok Choi, Parmesan Shavings

Served with Seasonal Vegetables

Baked Gooseberry and Elderflower Crumble Tart, Pouring Cream

Dark Chocolate Truffle Cake, Vanilla Ice Cream, Chocolate Sauce

Trio of Strawberry Mousse, Compote & Sorbet

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

Coffee and Mints

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Summer Menu **June, July, August** **£35.00**

Asparagus Soup, Sundried Tomatoes, Roquette Oil, Croutons

Crabmeat and Spring Onion Fishcake, Chilli Mango and Coriander Salsa

Mosaic Rabbit and Duck Liver Terrine, Sauce Gribiche, Toasted Brioche

Roasted Goats Cheese Curd, Beetroot, Citrus Fruit Segments, Pea Shoot Salad

Pan Fried Brill Fillet with Vierge Sauce

Grilled Sirloin of Beef

Sautéed Garlic Mushrooms and Mixed Peppers with Tarragon Jus

Roasted Corn Fed Chicken Breast

Creamed Morel Mushroom, Broad Bean and Cherry Tomatoes

Courgette and Carrot Ribbons, Cavolo Nero, Roasted Halloumi,
Soy and Sesame Dressing, Braised Rice

Served with Seasonal Vegetables

Pear Mille Feuille, Pistachio Nut Ice Cream, Chocolate Sauce

Baked Dark Chocolate Fondant Pudding, Vanilla Ice Cream

Poached Peach Set in Sweet Wine Jelly, Raspberry Sorbet

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

Coffee and Mints