

# Chase Hotel

Harry's Restaurant

## Winter Menu

**December, January, February**

**£29.00**

Cream of Butternut Squash and Carrot Soup, Sage Croutons

Pressed Belly Pork, Apple Puree and Waldorf Salad

Salmon and Soft Herb Fishcake, Lime Mayonnaise, Salad Maché

Baked Goats Cheese and Caramelised Onion Tart, Roquette Leaf Salad

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Roast Chicken Breast

Mushrooms, Silverskin Onions, Tomato, Tarragon Jus

Slow Braised Shoulder of Lamb Baked in Puff Pastry, Honey and Rosemary Jus

Hake Fillet Baked with Herb Bread Crust, Tomato Fondue Sauce

Sweet Potato Gnocchi Dumplings, Spinach, Basil Pesto Sauce, Parmesan Shavings

Served with Seasonal Vegetables

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Baked Apple and Custard Tart with Vanilla Ice Cream

Iced Satsuma Parfait, Stem Ginger Cream, Brandy Snap

Jamaican Mess, Banana, Rum and Caramel Sauce

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

Coffee and Mints

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## Winter Menu

**December, January, February**

**£32.00**

Cream of Cauliflower and Stilton Cheese Soup

Duck Liver Parfait with Spiced Orange Marmalade, Toasted Brioche

Beef Tomato Filled with Prawns and Avocado Pear,  
Cucumber Carpaccio, Thousand Island Sauce

Pear, Apple and Fennel Salad,  
Roquette Salad, Toasted Pinenuts, Balsamic and Olive Dressing

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Slow Braised Shank of Lamb with Garlic and Thyme Jus

Steamed Plaice and Salmon Roulade, Shallot, Mushroom and Dill Veloute Sauce

Roast Pheasant Breast wrapped in Streaky Bacon  
Bread Sauce, Chestnut and Juniper Game Jus

Roasted Winter Vegetable Tart, Butternut Squash Puree, Melting Camembert Cheese

Served with Seasonal Vegetables

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Warm Dark Chocolate Brownie, Raspberry Ripple Ice Cream, Chocolate Sauce

Iced Banana Parfait, Caramelised Banana

Coconut Rice Pudding, Tropical Fruit Brochette

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

Coffee and Mints

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## Winter Menu

**December, January, February**

**£35.00**

Cream of Jerusalem Artichoke Soup with Chives and Parmesan Cheese

Huntsman Game Terrine, Pickled Winter Vegetables, Toasted Ciabatta

Smoked Haddock Fillet Baked with Welsh Rarebit on a Tomato and Chive Salad

Spinach and Roquefort Cheese Salad with Apple, Walnuts and Croutons

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Roast Gressingham Duck Breast with an Orange and Cranberry Sauce

Grilled Sirloin Steak

Glazed Caramelised Shallot and Stilton Cheese Butter, Port Wine Jus

Grilled Seabass Fillet on a Crabmeat and Ginger Risotto

Fennel Tempura, Oriental Dressing

Wild Mushroom, Leek and Chestnut Risotto,

Melting Brie Cheese, Roquette Leaf Salad, Truffle Oil

Served with Seasonal Vegetables

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Sticky Toffee Pudding with Salted Caramel Sauce, Vanilla Ice Cream

Dark Chocolate Tart, Orange Curd Ice Cream, Confit Orange

Crème Caramel, Red Wine Pears and Chocolate Sorbet

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

Coffee and Mints