

# Parador Restaurant

## Starter

(V,H) Creamed Leek and Potato Soup with Celeriac Crisps and Smoked Paprika - £4.95

Seared Scallops with a Bacon Fricassee and Cider Syrup - £6.95

Smoked Salmon and Crab Roulade with Citrus Dressed Leaves - £6.55

(V) Creamed Goats Cheese Millefeuille with a Beetroot Puree - £5.95

(H) Ballotine of Guinea Fowl filled with Pork and Herb Stuffing and served with Candied Walnuts - £6.25

## Main

Chargrilled Ribeye Steak with Pont Neuf Potatoes and Slow Confit Tomatoes - £21.50

(H) Pan Seared Breast of Duck on nutmeg Scented Spinach and a Forest Berry Sauce - £16.95

(H) Slow Braised Pork Belly cooked in Rosemary and Apple with Braised Savoy Cabbage - £13.95

Butterfried Rainbow Trout stuffed with Mediterranean Vegetables and with Buttered Herb Potatoes - £14.95

(V) Spinach and Blue Cheese Risotto with Sun blanched Tomato and Rocket Salad - £12.95

## Side

(V,H) Roasted Root Vegetables - £5.50

(V,H) Tomato and Red Onion Salad - £4.50

(V) Buttered New Potatoes - £2.95

(V) Bowl of Chips- £2.95

(V,H) Mixed Leaf Salad - £2.95

## Dessert

Iced Raspberry Parfait with Citrus Curd and Cinnamon Crumb - £5.95

Vanilla Seed Cheesecake with Orange Syrup - £5.95

Black Cherry Frangipane Tart with Cherry Liquor Syrup - £4.95

Lemon Posset with Rhubarb Compote - £4.95

Selection of English and Continental Cheese with a Homemade Chutney - £6.50

V = Vegetarian      H – Healthy option

Wherever possible we use organic, GM free, pesticide free and locally sourced produce. Some dishes may contain traces of nuts.

Please inform a member of staff if you have any allergies.

Allocation for dinner inclusive guests is £20.00

Daily Menu also available priced at £20.00 for 3 courses and £15.00 for 2 courses