



## **Pencraig Court Country House Hotel**

**Three Course Evening Meal - £24.00 - available Tues - Saturdays**

**We offer a limited choice but our Menu changes daily and the following dishes make regular appearances**

### ***Starters***

***Home Made Soups - including Red Pepper and Sweet Potato, French Onion, Chestnut Mushroom, Spinach and Nutmeg, Carrot and Coriander, Courgette and Brie, Broccoli and Stilton, Jerusalem Artichokes with Carrot and Orange***

***Twice Baked Goats Cheese Soufflé with Parmesan Glaze with Salad Garnish***

***Smoked Fish Platter with Horseradish Mayonnaise, Lemon and Salad Garnish***

#### ***Assorted Meat Platter***

***(Cured Hams and Salami, with Hard Boiled Egg, Gherkins and Home-made Mayonnaise)***

***Melon with Parma Ham, or with Orange and Ginger, or with Mango and Prawns***

#### ***Prawn and Gruyere Cocotte***

***(Bacon, Onion, Prawns, baked with Egg and Crème Fraiche, topped with Gruyere and Breadcrumbs and served with a Salad Garnish)***

***Avocado with Prawns and Seafood Sauce***

***Goats Cheese, Parma and Ham and Walnut Salad***

***Chicken Liver Pâté with Port, served with Melba Toast and Chutney***

### ***Main Courses***

***(all served with fresh Vegetables, home-grown when possible)***

***Roasted Joints of locally reared Herefordshire Beef, Lamb, Gloucester "Old Spot" Pork***

***Venison Casserole with local Venison in Red Wine with Vegetables***

***Tenderloin of Old Spot Pork with Dijon Mustard and Redcurrant Sauce***

***Free Range Wye Valley Duck Breast with Plum Sauce***

***Free Range Chicken Breast with Cream, Bacon, Wine and Herb Sauce***

***Simply baked or grilled Salmon, Trout, Sea Bass, Haddock or Sole***

### ***Desserts***

***(all Home-Made)***

***Bramley Apple Pie, Plum Crumble, Crème Brulée, Strawberry Pavlova, Chocolate and Orange Roulade, Fresh Fruit Salad, Tart Lemon Tart, Various Ice Creams***