

## ***Main Course***

<b>Pan fried duck breast</b>	£14.95
On a Bed of Parma tier Potato with Sweet Peppers and Scallion Onion Served with a Rich Port and Rosemary Jus	
<b>Pan Fried Chicken Supreme (gf)</b>	£14.95
Stuffed with Buttered Wild Mushrooms and a Creamy White Wine Sauce on a Bed of Sauté Potato	
<b>Seared Venison Steak</b>	£17.95
on a Bed of Wholegrain Mustard Mashed Potato Served with Fine Beans and a Red Currant and Rosemary Jus	
<b>Tornados Wellington *</b>	£25.95
Served with a Fondant Potato Roasted Root Vegetables and a Fricassee of Wild mushrooms	
<b>Pork Tenderloin (gf)</b>	£16.95
Served on a Rosti Potato Cloaked in a Rich Honey Mustard Sauce	
<b>Oven Roasted Stuffed Aubergine (V) (gf)</b>	£11.95
(Filled with Tomato, Basil, sweet Pepper, and Courgette) Topped with Buffalo Mozzarella	
<b>Pan Fried Noisette of Lamb</b>	£16.95
With Noisette Potato finished with a Cranberry and rosemary Jus	
<b>Ribeye Steak (gf) *</b>	£21.95
Pan Fried then Served on Pont Nerf Potato and Served with a Rich Brandy au Proive Sauce	
<b>Whole Sea bass Fillet (gf)</b>	£14.95
on a Bed of Lyonnaise Potato topped with a Creamy White Wine sauce	

***All the above dishes are served with seasonal vegetables and Potatoes***  
*All our main course dished are cooked freshly so please allow at least 20 minutes  
for your meal to be prepared*

*\* Supplement applicable for dinner bed and breakfast breaks*

*Gf- gluten & wheat free V- Vegetarian*

## **Desserts**

**Sticky toffee pudding** with sticky toffee sauce £5.95

**Baileys Crème Brulee** (gf) £5.95

**Dark Chocolate Fondant** with Toffee Ice Cream £5.95

**White Chocolate bread and butter pudding**  
With vanilla custard £5.95

**Rich Double Chocolate Brownie** with Chocolate sauce £5.95

**Glazed lemon tart** with crème Chantilly £5.95

**English & Continental Cheese Board**  
Served with Celery, Grapes and Biscuits £6.95

*All desserts are prepared freshly on site using the highest quality ingredients and are prepared with utmost care*

*Why not try one of our lovely dessert wines to accompany your delicious desserts or a glass of Port to accompany your Cheese Platter*

	125ml	Bottle
Moscato Passito, Araldica ITALY (37.5cl)	£4.95	£14.50
Monbazillac, Grange Neuve FRANCE (50cl)	£4.95	£19.50
Skeffington Ruby Port	£3.00	(50ml)

### **Liqueur Coffee**

Irish (Jameson's)	£4.95
Calypso (Tia Maria)	£4.95
Italian (Amaretto)	£4.25
French (Courvoisier)	£4.95
Sultan (Baileys)	£4.95

# ***Lenwade House - A Country Hotel***

## ***The Vines Restaurant***

### ***Apero***

<b><i>A bowl of mixed Olives</i></b>	<b><i>£2.75</i></b>
<b><i>Garlic Bread topped with Cheese</i></b>	<b><i>£2.75</i></b>
<b><i>Sundried Tomatoes</i></b>	<b><i>£3.00</i></b>
<b><i>Selections to share</i></b>	<b><i>£6.95</i></b>

### ***Starters***

<b><i>Shredded Pork and Scallop Spring Rolls</i></b> <i>Served with a Rich hoi sin sauce</i>	<b><i>£6.95</i></b>
<b><i>Breaded Crab cakes</i></b> <i>Served on a bed of Rocket Leaves and Finished with a Sweet Chilli Sauce</i>	<b><i>£6.95</i></b>
<b><i>Pan Fried Creamy Stilton Mushrooms (v)</i></b> <i>Served on Toasted Ciabatta</i>	<b><i>£6.25</i></b>
<b><i>Homemade Soup of the Day with Crusty Rolls (v)</i></b>	<b><i>£5.25</i></b>
<b><i>Smoked Salmon and Sun Blushed Tomato Tart</i></b> <i>Topped with Goats Cheese on a Bed of rocket and Finished with Balsamic Syrup</i>	<b><i>£6.95</i></b>
<b><i>Confit of Duck Leg (gf)</i></b> <i>Served on Caramelised Red Onion and Puy Lentil Cassolet</i>	<b><i>£6.95</i></b>
<b><i>Avocado Topped with Stilton (gf)</i></b> <i>Finished with a Sherry and Ginger Wine Reduction</i>	<b><i>£5.95</i></b>

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