

Villiers Restaurant & Bar

Seasonal Menus

Autumn/Winter (available October - April)

Starters:

Roast parsnip and sage (v)	£5.05
Broccoli and chestnut (v)	£5.05
Smoked trout mousse, green bean Salad with horseradish cream	£7.65
Tian of gingered crab, beansprouts, Balsamic dressing	£8.40
Thyme roasted vegetables, spiced lentil salsa (v)	£6.90
Melon and Parma ham, caramelised fig	£7.65
Chicken liver parfait, red onion marmalade	£7.40
Guinea fowl, foie gras and leek terrine Fig compote	£9.05

Desserts:

Vanilla pod crème brûlée, shortbread biscuits	£6.65
Apple and sultana strudel, crème Anglaise	£6.65
Dark chocolate and orange terrine, chocolate sauce	£7.40
Orange and pecan cheesecake toffee sauce	£7.40
Sticky toffee pudding, crème Anglaise	£7.10
Bread and butter pudding, crème Anglaise	£6.65
Cheese plate, celery, grapes, biscuits	£8.70

Main Course:

All main courses are accompanied with a selection of seasonal vegetables

Braised lamb shank, pomme puree, red wine jus	£18.35
Roast chicken supreme, butternut risotto, chervil cream	£17.90
Roast salmon, parsley crust, Dijon Mustard sauce	£17.90
Baked cod steak, Parma ham, spinach, white wine sauce	£18.90
Fillet of beef Wellington, port wine sauce	£26.50
Cumberland sausage, pomme puree, red onion gravy	£16.30
Forest mushroom risotto, chervil cream, parmesan (v)	£16.30
Goats cheese, tomato and pesto tartlet (v)	£16.30

Coffees / Teas:

Coffee, tea and chocolate mints	£1.99
Coffee, tea and handmade chocolate truffles	£3.20

All prices are inclusive of 17.5% VAT

(v) = Vegetarian

Should you elect to have a choice menu then the cost would be worked out at the highest priced item on each course.

Prices are correct at time of publication and are subject to change without notice.