



GRAFTON MANOR

July Garden Menu

Complimentary Glass of Pimms on arrival

Three Course Dinner £19.95 per person

Three Course Lunch £14.95 per person

Gazpacho (v)

Crab, Lettuce and Tomato Salad with Grapefruit Mayonnaise

Smoked Salmon and Sev Salad with Spicy Tomato and Brown Mustard Seed Relish

Onion Bhajis with Marinated Red Onion Salad (v)

Green Pea Cream with Pea Shoots and Air Dried Ham

Cured Duck Breast with Radishes, Cress, Cumin Oil and Duck Scratchings

Lamb with Chickpeas and Cous Cous served with Indian Vegetables

Sea Bass with Samphire,, Fennel Sauce, New Potatoes and Shallot Rings

*Beef Fillet with Red Wine Sauce, Spring Greens, Homemade Tomato Ketchup and Polenta Chips
(£4.95 Supplement)*

Baked Apples and Aubergines with Paneer served with Indian Vegetables (v)

*Slow Roast Pork Belly with Cumin Glazed Carrots, Madeira Sauce and
Black Pudding & Potato Terrine*

Broad Bean and Mascarpone Risotto with Poached Duck Egg (v)

***Additional Vegetable Accompaniments £2.50 each
Seasonal Vegetable, Potatoes, Mixed Salad***

Whisky Steamed Pudding with Whisky Cream

Chocolate Parfait with Passion Fruit Sorbet

Strawberry Shortcake with Pimms Jelly and Hay Ice Cream

White Chocolate Cheesecake with Raspberry Sorbet

Gulab Jamon with Kulfi

Selection of Cheese and Biscuits

