



THE MARY BEALE
RESTAURANT

Christmas table d'hôte menu ~ from 29th November 2017

2 courses £22.00 ~ 3 courses £27.00

Served with freshly baked artisan bread & unsalted butter

Celeriac & parsnip soup (v)

Truffle cream



Smoked Falmouth mackerel paté

Horseradish cream, radish, puffed wild rice

Home smoked chicken & sweet potato tian

Crème fraiche & presto dressing, sweet potato crisps

Feta stuffed red hat peppers (v)

Tabbouleh salad, tahini

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Turkey ballotine

Chestnut stuffing, chipolata sausages wrapped in bacon, Brussels sprouts, Chantenay carrots, chateau potatoes, turkey jus, cranberry sauce & bread sauce

Pan fried sea bream

Crushed new potatoes with leeks, Chantenay carrots, spinach, white wine cream sauce

Dedham Vale beef stroganoff

Steamed basmati rice, baby turnips, Chantenay carrots

Broccoli & Stilton tart (v)

Anya potatoes, wilted rocket, pepper coulis

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Victoria Bakery Christmas pudding

Brandy sauce & redcurrants

Mandarin cheesecake

Lemon meringue ice cream, lime glaze

Pear mille-feuille

Spiced Pinot Noir panna cotta, saffron syrup

Manor Farm ice creams & sorbets

Gold Medal vanilla, Exclusive strawberry, Belgian chocolate, Stem ginger, Honeycomb, Salted caramel ~ Sorbets: Mango, Blackcurrant, Lemon

**For alternative vegetarian dishes at no extra cost
please see the à la carte starters and main courses**





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A la carte menu ~ Winter 2017

Appetisers

(£3.50 each or any 4 for £12.00)

Homemade pork crackling, apple sauce
Halloumi fritters, red onion marmalade
Hummus & pitta

Marinated olives
Piquillo pepper & feta

Starters

Shetland king scallops £13.50

Pea purée, chorizo

Langoustine bisque £7.50

Whipped cream & tarragon

Yellow fin tuna escabeche £8.00

Aubergine purée, micro leaf salad

Pigeon breast £8.50

Sweetcorn purée, popped corn, pancetta

Stuffed courgette flower (v) £7.00

Ricotta mousse, tomato fondue, pesto

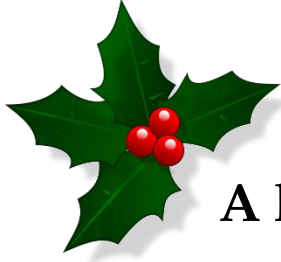


Please Note

If you would like your cheese served at room temperature,
please order earlier, or allow 30 minutes.

Dinner Inclusive

For those staying on a package inclusive of dinner, a £27.00 allocation is deducted from your final bill. This allocation covers a three course table d'hôte meal. For those wishing to choose from the à la carte menu or indeed from both menus, please note that the difference in price will be payable.



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A la carte menu ~ Winter 2017



Main Courses

Sacombe Hill Farm 28 day aged beef fillet £28.00
Pommes Anna, baby vegetables, red wine jus

Sacombe Hill Farm 28 day aged sirloin steak £22.50
Pont Neuf potatoes, spinach, peppercorn sauce

Monkfish £22.00
*Pan fried medallions wrapped in Parma ham, squid ink pasta,
baby carrots, saffron sauce*

Pheasant £18.50
Roast breast, confit leg, pease pudding, buttered kale, juniper berry sauce

Blixes Farm lamb £22.50
*Roasted rump, rosemary fondant, aubergine purée, ratatouille,
rosemary jus*

Wookey Hole Cave-aged Cheddar & semi-dried tomato tart (v) £18.50
Tomato coulis, new potatoes, spinach

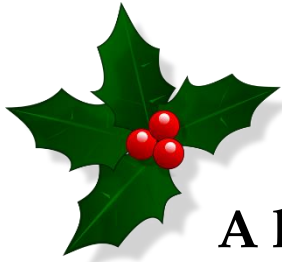


Side Dishes

(£4.00 each)

Buttered new potatoes
Herb mash
Basket of skinny fries with mayonnaise

Buttered Chantenay carrots
Tenderstem broccoli
Sautéed spinach



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A la carte menu - Desserts

Date & oat crumble cake £7.00
Ricotta, Gold Medal vanilla ice cream

Spiced apple & sultana soufflé £8.00
Warm blueberry sauce
(Please allow 20 minutes)

Mocha mousse £7.00
Vanilla panna cotta

Cheese £10.00
Wookey Hole Cave-aged Cheddar, Cornish Yarg, Brie de Meaux,
Colston Bassett Stilton, Isle of Avalon
Served with crackers, celery, grapes & homemade chutney



Table d'hôte menu - Desserts

Victoria Bakery Christmas pudding
Brandy sauce & redcurrants

Mandarin cheesecake
Lemon meringue ice cream, lime glaze

Pear mille-feuille
Spiced Pinot Noir panna cotta, saffron syrup

Manor Farm ice creams & sorbets
Gold Medal vanilla, Exclusive strawberry, Belgian chocolate, Stem ginger,
Honeycomb, Salted caramel ~ Sorbets: Mango, Blackcurrant, Lemon



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Hot Beverages

All our beverages come with homemade petits fours

Café du Monde Coffee (Kenyan AA Grade): £4.30

Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

Café du Monde (Kenyan AA Grade) Cafetière/Decaffeinated Cafetière: £4.50

Liqueur Coffees

Jamaican (*Tia Maria*), Scottish (*Famous Grouse*), Italian (*Disaronno*) **£7.00**

Irish Latte (*Baileys & vanilla*), Neapolitan (*Caramel & Courvoisier*) **£7.50**

French (*Janneau*), Clyde Americano (*honey & Drambuie*)

Newby of London loose-leaf teas: £4.50

English Breakfast, Decaffeinated English Breakfast (tea bag), Earl Grey, Assam Darjeeling, Silver Needle, Green Jasmine Blossom, Camomile, Peppermint Ginger & Lemon, Fruity Berries, Green Sencha



Brandy (25ml)

Martell VS	£3.50
Courvoisier VSOP	£4.50
Janneau	£5.60
Remy Martin VSOP	£7.60
Courvoisier XO	£16.00

Liqueurs (25ml)

Baileys	£4.00
Tia Maria	£4.00
Cointreau	£4.50
Drambuie	£4.80
Grand Marnier	£5.00

Dessert Wines (375ml)

901	Lafleur Mallet, Sauternes, France, 2011	£26.00
902	Errazuriz, late harvest, Sauvignon Blanc, Chile, 2010	£25.00

Fortified Wines (50ml)

Taylor's Late Bottled Vintage Port	£6.00
Grant Burge Tawny 10 year Port	£7.00