



Spring & Summer

3 Course Menu

Starter

Cheese soufflé,
apple and celery salad,
Chardonnay dressing

English pea and ham hock soup
with "sippits"
and mint oil

Scotch egg salad
with summer leaves
and homemade salad cream

Welsh rarebit tart,
slow roast tomatoes
and bottles of Lea & Perrins on the table

Coarse country terrine
with chicken and ham
piccalilli and toasted sour dough

A proper prawn cocktail
with bloody mary crème fraîche
and brown bread and butter

Gin & tonic cured salmon,
candy beetroot, horseradish crème fraîche,
pea shoots and toasted sour dough

Vegetarian option

Buffalo mozzarella salad,
with grilled aubergine, roasted red and yellow peppers
and caprese dressing

All served with Dorney Court House baked breads and unsalted butter



Main

Coconut, lime leaf & galangal whole butterflied chicken breast
Served with rice and summer vegetables

Salmon fishcakes,
English pea purée, buttered spinach
and tartare sauce

Roast Cotswold chicken breast,
new potato champ,
spring vegetables and tarragon jus

Orchard Farm pork belly with crackling,
Puy lentils persillade, heritage vegetables
and apple purée

Fish pie with smoked haddock
and champ potato gratin top

Salmon fillet,
Niçoise vegetables, new potatoes
and sauce vierge

Rump of Torre Meadow lamb,
dauphinoise potatoes, green beans
and rosemary jus
(Supplement required)

Rib eye of Torre Meadow beef,
Lyonnaise potatoes,
creamed spinach and Provençal tomato
(Supplement required)

Vegetarian option

Ricotta and Sicilian lemon tortelloni,
spring vegetables, and pesto



Dessert

Gooseberry and elderflower crumble tartlet
with clotted cream ice cream

Chocolate fondant
with salted caramel ice cream,
and raspberries

English Strawberries,
macerated in brandy and vanilla
with balsamic ice cream
and black pepper shortbread

Dorney Knickerbockerglory
with vanilla bean crème brûlée,
summer berries and strawberry ice cream
served out of a martini flute

Dorney Peach Melba
Champagne poached peaches, brûlée,
rhubarb compote, vanilla ice cream,
raspberry coulis and shortbread
served out of a martini flute

Dorney Pimm's Royale
Pimm's jelly, vanilla bean brûlée,
strawberry and cucumber salad, Champagne granita,
orange tuile shard and frosted mint
served out of a martini flute

Passion fruit panna cotta
with a compote of fresh raspberries and biscotti

Gianduja malt mousse,
gingerbread, peanut butter ice cream
and chocolate popping candy