

LAURA ASHLEY HOTEL

THE MANOR

ELSTREE

A La Carte

Starters

Foie Gras Ballotine, Mirabelle Plum, Roasted Chestnuts  
Cannelloni of Native Lobster and Scallop, Beurre Nantias  
Salmon Rilette, Avocado Mousse, Ruby Grapefruit  
Leek and Moubier Tart, Crispy Egg, Truffle Dressing  
Velouté of Iron Bark Pumpkin, Glazed King Oyster Mushroom

Main Courses

Fillet of Venison, Sausage Roll, Scottish Girolles, Roast Shallot  
Roasted Goose Breast, Pickled Red Cabbage, Hazelnut, Sloe Gin Jus  
Glazed King Oyster Mushroom, Girole Cream, Spinach, Fresh Black Truffle  
Seared Salmon Fillet, Confit Tomato, Cavolo Nero, Brown Shrimp, Bisque  
Roast Fillets of Lemon Sole, Baby Leek, Sauternes Velouté

Sides

Rocket & Parmesan Salad – Buttered Kale and Toasted Seeds – Duck Fat Roast Potato  
Tenderstem Broccoli and Peas with Lemon Butter

Desserts

Apple Mille-Feuille, Caramel, Hazelnut  
Dark Chocolate Tart, Orange, Pistachio  
White Chocolate Parfait, Poached Clementine, Consommé  
Crème Fraiche Cheesecake, Beurre Noisette  
Selection of English and French Cheese, Grape Chutney, Artisan Biscuits