

DOWNHILL HOUSE HOTEL
SAMPLE 5 COURSE DINNER MENU

STUFFED MUSHROOM CAPS

MUSHROOMS, STUFFED WITH TOMATO, ONIONS AND SMOKED BACON

SYMPHONY OF SPRING FRUITS

HONEYDEW MELON FAN WITH ORANGE SEGMENTS AND KIWI, SERVED WITH STRAWBERRY COULIS

CHICKEN LIVER PATE

CHICKEN LIVER PATE, FLAVOURED WITH GARLIC, BRANDY AND CREAM, SERVED WITH HOT TOAST

CAESAR SALAD

ROMAINE LETTUCE WITH CAESAR STYLE DRESSING, CROUTONS AND PARMESAN CHEESE

OAK SMOKED RIVER MOY SALMON

SERVED WITH ONION RINGS, CAPERS AND LEMON, SERVED WITH HOMEMADE BROWN BREAD

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FRESH CREAM OF VEGETABLE SOUP

CONSOMME JULIENNE

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CHARGRILLED CHICKEN REMY MARTIN

BREAST OF CHICKEN, SERVED WITH A GREEN PEPPERCORN, BRANDY & CREAM SAUCE

ROAST RACK OF MAYO LAMB

FLAVOURED WITH GARLIC & HERBS, SERVED WITH MINT SAUCE

MEDALLIONS OF FILLET OF PORK REMY MARTIN

PORK FILLET PIECES, SERVED WITH GREEN PEPPERCORN, BRANDY & CREAM SAUCE

ROAST HALF CRISPY FARMREARED DUCKLING

SERVED WITH APPLE OR ORANGE SAUCE

ROAST SIRLOIN OF BEEF

SERVED WITH HORSERADISH CREAM

GRILLED TROUT MEUNIERE

TROUT, SERVED WITH PARSLEY BUTTER

BAKED CODLING PROVENCALE

CODLING, SERVED WITH A TOMATO, GARLIC & SHALLOT SAUCE

ROAST HALLIBUT MEUNIERE

ROAST HALLIBUT, SERVED LEMON AND PARSLEY BUTTER

SELECTION OF CHEF'S MARKET VEGETABLES & POTATOES

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DOWNHILL MUD PIE

CHOCOLATE AND BANANA ICE CREAM PIE ON A BISCUIT BASE

ASSIETTE DE GLACES

ASSORTMENT OF ICE CREAMS

PROFITEROLES au CHOCOLAT

PROFITEROLES AND CHOCOLATE SAUCE

GATEAU au FROMAGE

WHITE CHOCOLATE CHEESECAKE

TORTE au FRAISE

STRAWBERRY AND CINIMON TART

PAVLOVA au SALADE de FRUITS

FRESH FRUIT PAVLOVA

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TEA OR COFFEE