

# PRESTON CROSS HOTEL

## DINER'S MENU

Timbale of Cornish Crab, Spaghetti of Pickled Cucumber, Gazpacho Dressing	£6.90
Roasted Plum Tomato and Red Pepper Soup, Garlic Rouille	£4.75
Scottish Smoked Salmon, Lemon Crème Fraiche, Caper Berries Chopped Red Onion, Parsley and Toasted Brioche	£6.95
Homemade Chicken Liver Parfait, Pistachio and Fig Salad, Caramelised Chutney with Olive Ciabatta	£5.50
Goats Cheese Bruschetta, Fennel and Red Onion Compote	£5.50

\*\*\*\*\*

10oz Rib Eye Steak on the bone, Slow Roasted Plum Tomato, Flat Mushroom, Triple Cooked Chips, Garlic and Herb Butter	£19.50
Loin of Lamb, Sweet Potato Dauphinoise, Minted Pea Puree. Redcurrant Jus	£16.50
Confit of Duck Leg, Smoked Bacon Potato Cake, Buttered Savoy Cabbage, Juniper Reduction	£15.50
Fillet of Sea Bass, Roasted Mediterranean Vegetables, Roquette, Sauce Vierge	£14.50
Pork Fillet with Sage and Capers wrapped in Parma Ham, Glazed Carrots, Curly Kale, Fondant Potatoes, Mustard Jus	£14.50
Red Pepper, Mascarpone Spinach and Feta Frittata with a Warm Potato Salad	£12.50
Chargrilled Free Range Chicken Breast, Wild Mushroom Risotto, Beans Wrapped on Bacon and Asparagus Dressing	£13.90

\*\*\*\*\*

		<b>Side Dishes</b> all	£3.50
Praline and Truffle Torte	£5.25	Triple Cooked Chips	
Mango and Mascarpone Cheesecake	£4.75	Panache of Vegetables	
Individual Glazed Lemon Tart	£4.75	Tomato, Red Onion and Roquette Salad	
Selection of Ice Cream	£4.00		
Selection of Cheeses with Grapes, Celery and Chutney	£6.50		

All prices are inclusive of VAT at current rate of 20%, but exclusive of service. Please let us know if you have any allergies to nuts or other before you order.  
All produce is sourced locally where possible.