



# The Duke of Richmond Hotel

## *Carvery Menu 1*

### *Starters*

(from the kitchen)

**Fan of Melon with Fruit Coulis**

**Atlantic Prawn Cocktail with Marie Rose Sauce**

**Duck Liver Parfait with Toast Red Onion Jam and Crispy Leaves**

**Cream of Leek and Potato Soup**



### *Main Courses*

(from the carvery)

**Baked Scottish Salmon En Croûte**

*With parsley cream*

**Roasted Rump of Beef**

*Accompanied with Yorkshire pudding and gravy*

**Sautéed Chicken Coq-au-Vine**

**Baked Seasonal Vegetable Lasagne (v)**

*Choice of Roasted Potatoes, Parsley New Potatoes,  
Buttered Seasonal Vegetables and Salads*



### *Desserts*

(from the kitchen)

**Baked Apple and Peach Crumble with Custard**

**Fresh Fruit Salad with Guernsey Cream**

**English and Continental Cheeses with Grapes,  
Celery and Assorted Biscuits**



**Coffee and Mints**

£ 16.50 per person



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## *Carvery Menu 2*

### *Starters*

(from the kitchen)

**Local Chancre Crab and Prawn Cocktail with Thousand Island Sauce**

**Smoked Chicken Caesar Salad with Croutons and Parmesan Shavings**

**Spinach and Ricotta Cheese Tortellini with Pesto**

**Minestrone Soup with garlic croutons and Parmesan**



### *Main Courses*

(from the carvery)

#### **Roasted Carvery Rib of Beef**

*Accompanied with Yorkshire pudding and red wine gravy*

#### **Roasted Pork Loin**

*With sage and apricot stuffing crackling and gravy*

#### **Steamed Fillet of Plaice**

*With spinach and served with a creamy light cheese sauce*

#### **Mushroom Stroganoff (v)**

*Served with braised rice*

*Choice of Roasted Potatoes, Parsley New Potatoes,  
Buttered Seasonal Vegetables and Salads*



### *Desserts*

(from the kitchen)

**Hot Apple Strudel with Custard**

**Lemon Cheesecake with Fruit Sorbet**

**English and Continental Cheeses with Grapes,  
Celery and Assorted Biscuits**



**Coffee and Mints**

£ 17.50 per person



# The Duke of Richmond Hotel

## *Carvery Menu 3*

### *Starters*

(from the kitchen)

**Oak Scottish Smoked Salmon and Prawn Parcel  
with Lemon and Capers Vinaigrette**

**Roasted Blackened Cajun Chicken Skewers with  
Tomato, Onion and Coriander Salsa**

**Cream of Mushroom Soup**



### *Main Courses*

(from the carvery)

**Steamed Fillet of Sole**

*With seafood mousse served with thermidor sauce*

**Roasted Leg of Lamb**

*With garlic and Rosemary served with pan jus*

**Roasted Sirloin of British Beef**

*Accompanied with Yorkshire pudding and red wine jus*

**Spinach and Goat's Cheese Roulade (v)**

*With provençal sauce*

***Choice of Roasted Potatoes, Parsley New Potatoes,  
Buttered Seasonal Vegetables and Salads***



### *Desserts*

(from the kitchen)

**Lemon Meringue Pie with Tropical Coulis**

**Poached Pear Belle Helène**

**English and Continental Cheeses with Grapes,  
Celery and Assorted Biscuits**



**Coffee and Mints**

£ 19.50 per person



# The Duke of Richmond Hotel

## *Carvery Menu 4*

### *Starters*

(from the kitchen)

**Tuna Niçoise with Boiled Egg and Glazed with Balsamic Essence**

**Seasonal Vegetables Broth with Dumplings**

**Asparagus Parma Ham and Hollandaise Sauce**

**Crown of Melon with Fruit Compote and Coulis**



### *Main Courses*

(from the carvery)

#### **Roasted Sirloin of Beef**

*Accompanied with Yorkshire pudding and red wine jus*

#### **Roasted Turkey Breast**

*With all trimmings and thyme jus*

#### **Honey Roasted Gammon**

*With pineapple and chilli chutney*

**Tomato and Spinach Cannelloni with Tomato and Cheese Sauce (v)**

*with a tomato and cheese sauce*

*Choice of Roasted Potatoes, Parsley New Potatoes,  
Buttered Seasonal Vegetables and Salads*



### *Desserts*

(from the kitchen)

**Chocolate and Hazelnut Truffle with Caramel Ice Cream**

**Orange Tart with Cassis Sorbet**

**English and Continental Cheeses with Grapes,  
Celery and Assorted Biscuits**



**Coffee and Mints**

£ 20.95 per person