



- SOULTON HALL -

SAMPLE DINER MENU

PLEASE NOTE THE MENU CHANGES EVERY DAY

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Menu

£38.50

Broccoli and Shropshire blue cheese soup with herb croutons  
Ham hock and pistachio terrine with tomato chutney  
Home cured salmon gravalax with capers and a tomato salsa  
Double baked cheese and shallot soufflé, red pepper chutney

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Homemade Soulton hall elderflower sorbet with sparkling wine

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British mature sirloin steak with sauté potatoes wild mushroom jus

Honey roast Gressingham duck breast orange and ginger sauce

Pan fried breast and leg of local pheasant rosemary roast potato and a sage infused jus

Brixam hake fillet, new potatoes with a white wine and dill sauce

*The above are served with fresh seasonal vegetables*

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Vanilla crème brulee  
Black currant panna cotta with berries  
Baked white and dark chocolate cheesecake with orange coulis  
Warm bakewell tart with a berry compote

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Selection of English cheeses (£6.95)  
Freshly brewed coffee served in the lounge hall  
(Liqueur coffees and liqueurs are available on request if required)

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If you have any allergies, please discuss your requirements with a member of staff so that we can advise you.

Guests are respectfully asked to refrain from the use of mobile telephones whilst dining.