



## **Nobles A la carte – a few suggestions**

Most dietary requirements can be catered for, please call us to discuss your dietary needs.

### **EXAMPLE ONE**

#### **Beetroot Cured Salmon Gravadlax**

horseradish cream, grain mustard dressing

#### **Mains**

#### **Roast Saddle of Romney Marsh Lamb**

cassoulet of puy lentils, white beans, carrot & herb, cauliflower cheese, mashed potatoes

#### **Sweet Stuff**

#### **Fig & Pear Crumble**

fig syrup, anglaise sauce

### **EXAMPLE TWO**

#### **To Start**

#### **Smoked Chicken & Pink Grapefruit**

avocado, croutons, honey & coriander dressing

#### **Mains**

#### **Roast Fillet of Local Cod**

roast root vegetables, buttered new potatoes, spinach sauce

#### **Sweet Stuff**

#### **White Chocolate Tart**

orange syrup & zest, dark chocolate sauce

### **EXAMPLE THREE**

#### **To Start**

#### **Tempura Battered Plaice Fillets**

tomato, red onion & avocado salsa, soy, sesame, lime dressing

#### **Mains**

#### **Rich Game Casserole**

creamed mashed potato, roast root vegetables

#### **Sweet Stuff**

#### **Lightly Spiced Creme Brulee**