

The Regency Restaurant

Inclusive Menu

2 COURSE £17.95

3 COURSE £20.95

**Mille Feuille of Roasted Peppers and Goats Cheese,
Basil Pesto and Dressed Leaves**

**Chicken and Duck Liver Pate, Port and
Redcurrant Sauce, Toasted Brioche**

Pave of Salmon, Mango and Chilli Salsa, Wilted Spinach

Fresh Seasonal Soup of the Day (v)

**Fillet of Sea Bass, confit of Pea, Ice Berg Lettuce and Bacon,
Red Pepper Couli**

**Pan Roasted Breast of Chicken, Herb Mash Potatoes,
Forest Mushroom and Red Wine Sauce**

**Char Grilled Pork Loin Cutlet, Cabbage and Black Pudding,
Apple Calvados Cream Jus**

**Cassoulet of Mushrooms, Ratatouille and Asparagus,
Tomato and Basil Sauce (v)**

A selection of fresh vegetables is included with the main course

Choice of Desserts

or

Plate of Cheese, Chutney and Homemade Bread

Coffee and Hand Made Petit Fours £2.95 extra

Prices include VAT

Service charge is at your discretion

(v) Denotes Vegetarian

Some dishes may contain nuts or nut traces, Please ask your waitress for more information
Please inform the restaurant manager if you require any dietary requirements

A La Carte Menu

Starters

Ham Hock Terrine, Fried Quails Egg, Matchstick Fries and Pea Puree £ 6.25

Home Smoked Duck Breast, Parfait of Livers, Confit of Leg, Plum Puree £6.95

Twice Baked Blue Cheese Soufflé, Rocket and Walnut Dressing (v) £ 5.75

Wild Mushroom Ravioli, Wilted Spinach, Morel Reduction (v) £7.75

Seared Scallops, Tomato and Saffron Chutney, Apple and Fennel Salad £8.95

Confit of Salmon, Spaghetti of Beetroot, Mussel Tortellini £7.25

Fresh Seasonal Soup of the Day (v) £3.95

Main course

Caramelised Skate Wing, Wilted Spinach, Chorizo, Baby Caper and Lemon Nut Butter £16.95

Pan Fried Sea Bass Fillet, Guacamole, Aubergine Caviar, Red Pepper Puree, Truffle Oil £16.95

Matured Prime Fillet Steak, Herb Croute, Pate de Foie Gras, Wild Mushrooms, Madeira Jus £18.95

Slow Roasted Belly Pork and Tenderloin, Cabbage and Sultanas, Parsnip Lyonnaise, Peppercorn Sauce £16.25

Roast Rack of Lamb, Confit of Shoulder, Rosemary Fondant Potato, Shallot Puree, Red Wine Jus £17.95

Goat's Cheese and Spring Onion Risotto, Beetroot Fritter (v) £12.95

Parsnip Bubble and Squeak, Fried Free Range Egg, Asparagus Minestrone (v) £12.95

A selection of fresh vegetables is included with the main course

(v) Denotes Vegetarian not vegan

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Desserts

£4.95

Warm Apple Tart, Honey and Lavender Ice Cream

Malibu Crème Brulee, Pineapple Compote, Coconut Ice Cream

Blackcurrant and Liquorice Delice, Blackcurrant Sorbet

Warm Lemon Buttercake with Lime and Meringue Igloo's

**Baked Fourme d'Ambert Cheese with Rosemary Scent Honey,
Apple and Walnuts on Toasted Brioche**

Chocolate and Cointreau Pudding, Crème Fraiche, Vanilla Ice Cream

Cheese Selection £5.50
With Chutney and Home Made Bread

Berkswell
A Local Unpasteurised Hard Ewe's Milk Cheese

Fourme d'Ambert
Classic French Blue Cheese

Warwickshire Truckle
A traditional creamy texture and nutty flavour cheese
made to a 75 year recipe

St Marmet Brie
A French Mature Creamy Cheese

Coffee with Petit Fours £2.95

Prices includes VAT
Service at your discretion

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SUNDAY LUNCH

Sample menu

Cajun Spiced Chicken Salad, Brioche Croutons, Shaved Parmesan, Caesar Dressing

Crisp Warm Goats Cheese, Roasted Peppers and Artichokes, Dressed Leaves

Fan of Seasonal Melon with Tropical Fruit and Mint Salsa, Mango Coulis
Potted Salmon, Smoked Salmon and Prawns with Marie Rose Sauce
Confit of Duck and Chicken Terrine, Spiced Pear Chutney
Cream of Mushroom Soup

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Halloumi, Tomato and Roasted Pepper Tart, Asparagus and Rocket Salad
Roast Rack of Pork, Sage and Onion Seasoning, Apple Sauce, Pan Gravy
Braised Blade of Beef, Horseradish Crushed New Potatoes, Beef Jus
Grilled Pave of Salmon, Stir Fried Vegetables, Herb Cream Sauce
Fillet of Sea Bass with Wilted Spinach, Crayfish and Chilli Butter
Pan Roasted Breast of Chicken, Wild Mushroom Sauce
Seared Calves Liver, Bacon and Pea Mash, Shallot Sauce
Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy
Roast Leg of Lamb, Pan Gravy, Mint Sauce

Selection of Seasonal Vegetables

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Brandy Snap Basket of Fresh Fruit Salad with Strawberry Ice Cream
Selection of Cheese with Chutney and Savoury Biscuits
Classic Lemon Tart, Sweet and Sour Strawberries
Creamy Cinnamon and Sultana Rice Pudding
Pear and Almond Tart, Caramel Ice Cream
Vanilla Crème Brulee, Vanilla Ice Cream
White and Dark Chocolate Mousse
Banoffee Pie

Coffee and Petit Fours

Adults £18.95

Children *under 12* £9.45

All Prices inclusive of VAT at 17.5%

Service at customer's discretion

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