

**WALLETT'S COURT RESTAURANT – DOVER, KENT**

**T:** 01304 852424  
**E:** dine@wallettscourt.com  
**I:** www.wallettscourt.com

**Autumn 2005**  
6th Sept - 30th Nov

**LUNCH MENU**

SEVENTEEN POUNDS FOR TWO COURSES  
NINETEEN POUNDS AND FIFTY PENCE FOR THREE COURSES

Organic olives & breads

**FIRST COURSE**

**PUMPKIN SOUP V**

truffle oil, pumpkin seeds, rosemary

**GOAT'S CHEESE V**

crab apple confit, walnuts, balsamic dressing

**SEA BREAM, MACKERAL & SHRIMP**

rocket, lemon & lime jelly

**WILD BOAR & WHITE BEAN TERRINE**

pickled girolles and petit onions

**MAIN COURSE**

**POT-ROASTED FREE RANGE CHICKEN TAGINE**

apricots, aubergines, mint, cardamom, ginger, lavender, mace, nutmeg, cloves, cayenne, cinnamon

**BAKED PAVE OF WILD HEBRIDEAN SALMON**

coconut & jasmine rice, Chinese leaves and lemongrass veloute

**CHARGRILLED SIRLOIN OF MILLER'S SPEYSIDE ABERDEEN ANGUS**

butternut squash, woodland mushrooms, pont neufs (£3.00 supplement)

**RISOTTO V**

spinach, aubergine, ricotta, goat's cheese, parmesan, cob nuts

**THIRD COURSE**

**GINGERBREAD CRÉME BRULEE**

**HOT CHOCOLATE MARQUISE**

butternut ice cream

**POACHED PEAR**

hot-spiced pinot noir & blackberries

**BRITISH AND EUROPEAN CHEESES**

crab apple compote (£2.50 supplement)

*We do not include a service charge. However, a discretionary 10% service charge is added to parties of 8 or more.  
If you have any specific dietary requirements or allergies please notify a member of our team.  
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.  
Business Lunches– If time is of the essence and you have to get away promptly, please notify  
a member of staff at your earliest convenience and we'll do our best to accommodate your needs.*