

WALLETTS COURT RESTAURANT – DOVER, KENT

T: 01304 852424
E: dine@walleттcourt.com
I: www.walleттcourt.com

Winter 2005-06
1st Dec 05 -28th Feb 06

LUNCH MENU

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

Organic olives & breads

FIRST COURSE

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PARSNIP & APPLE SOUP V

toasted almonds, rosemary

ROASTED GOAT'S CHEESE V

avocado, walnuts, balsamic dressing

BAKED PACIFIC TIGER PRAWNS

Moroccan spices, roasted peppers (£2.50 supp.)

WILD BOAR & WHITE BEAN TERRINE

pickled girolles and petit onions

MAIN COURSE

ROASTED BREAST OF FREE RANGE TURKEY

cranberry, black pudding, honey-roast parsnips, bordelaise potatoes, port jus

BAKED FILLET OF WILD HEBRIDEAN SALMON

tomato fondue, herb crust, grain mustard velouté

CHARGRILLED SIRLOIN OF MILLER'S SPEYSIDE ABERDEEN ANGUS

plum compote, roasted celeriac, claret sauce (£3.00 supplement)

RISOTTO V

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

THIRD COURSE

BRANDIED ORANGE CRÉME BRULEE

plum pudding ice cream

CINNAMON BREAD & BUTTER PUDDING

raisin custard

HOT CHOCOLATE MARQUISE

hazelnut anglaise, praline ice cream

POACHED PEAR

hot-spiced pinot noir & mascarpone

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.

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A LA CARTE MENU THIRTY FIVE POUNDS FOR THREE COURSES

Canapés, Organic Breads, Amuse Bouche

FIRST COURSE

PARSNIP & APPLE SOUP V

toasted almonds, rosemary

BREAST OF PIGEON

cocoa & quatre epices coated, orange & raisin stuffed, caramelized endive

'CRAB SANDWICH'

cock crab, mussels, gruyere, green chartreuse, thyme

RAVIOLI OF RYE BAY SCALLOPS

peppered seasonal vegetable spaghetti & ginger velouté (£2.50 supplement)

GAME TERRINE

port & raspberry vinegar reduction

WILD RABBIT SALAD

pastis, fennel, pomegranite, beluga lentils

TASTING PLATE

for those who can't decide... (£4.00 supplement)

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MAIN COURSE

ROASTED MONKFISH

saffron mash, confit of shallots & garlic, port sauce, roasted celeriac

BAKED COD

rope mussels, cumin, coriander, fennel seed, garam masala & coconut risotto

PAN-FRIED LOIN OF SUSSEX WILD BOAR

pickled white cabbage, Tewkesbury mustard velouté, sautéed Bramley apple, potato rosti

BREAST OF PARTRIDGE

roasted pear, parsnip puree, fondant potato, Madeira sauce

ROASTED PHEASANT

white pudding, chestnuts & cranberry jus, noisette potatoes, roasted swede

CHARGRILLED FILLET OF MILLER'S SPEYSIDE ABERDEEN ANGUS

baked sweet potato & butternut squash, truffled chanterelles, morels & ceps cream (£3.50 supp.)

SADDLE OF KENTISH VENISON

braised red cabbage, smoked lardons, grated bitter Valrhona, potato galette (£3.50 supp.)

ROCKET & WILD MUSHROOM TART V

Douglas fir nuts, poached egg, grated black truffle (available as a first course)

RISOTTO V

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

Extra Dishes - A bouquet of seasonal vegetables - A mixed leaf salad £2.50

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THIRD COURSE

BLACKCURRANT MOUSSE
liquorice ice cream

ROAST PINEAPPLE
mango & chilli sorbet, lime leaf & ginger coulis

TART TATIN
mixed spice ice cream

POACHED PEAR
vanilla, sauternes, honey, almonds, brioche, mascarpone

VALRHONA CHOCOLATE & ORANGE TART
clove pomander ice cream

ALMOND & HAZLENUT MARQUISE
plum pudding ice cream, maple brittle syrup

TASTING PLATE
for those who want it all... (£4.00 supplement)

BRITISH AND EUROPEAN CHEESES
crab apple compote

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