



# Heron's Restaurant



## Starters

### Soup Of The Day

*Served with warm crusty bread*

### Salad Tricolore

*Mozzarella, avocado, tomatoes and balsamic glaze*

### Calamari

*Touch of spice with aioli, spring onion and fresh chillies*

### Crispy Duck

*Slow roasted crispy duck, oriental sweet and sour, julienne vegetables and mixed leaves*

### Prawn Cocktail

*The classic with crisp lettuce and Marie Rose sauce and a slice of lemon*

### Mediterranean Salad

*House dressing, mixed leaves, cherry tomatoes, chick peas, feta and roasted red peppers*

## Main Courses

### Veal Milanese

*Linguini with Pomodoro sauce*

### Steak Diane

*Pan fried with seasoned pan juices and mushrooms*

### Lamb Rump

*Cooked with a light touch with Dauphinoise potatoes, spinach and rosemary jus*

### Seabass

*Fillet served on a bed of wilted spinach with a creamy white wine and shrimp sauce*

### Ravioli

*Spinach and ricotta topped with truffle sauce and aged parmesan*

### Risotto

*Stuffed full of great fish and seafood*

## Side Dishes

|                                |                                    |
|--------------------------------|------------------------------------|
| <i>Wilted spinach £4.00</i>    | <i>Buttered new potatoes £3.50</i> |
| <i>Sauteed mushrooms £3.50</i> | <i>French fries £3.50</i>          |
| <i>Steamed broccoli £3.50</i>  | <i>Chunky chips £3.50</i>          |

## Desserts

### Tarte Tatin

*Lashings of butterscotch sauce and salted caramel ice cream*

### Mousse Chocolat

*Chantilly cream and seasonal fresh berries*

### Greek Yoghurt Panna cotta

*Served with fresh passion fruit*

### Tiramisu

*Mascarpone cheese and Disaronno liqueur*

### Sorbet and Ice Cream

*British artisanal selection*

### Cheese and biscuits

2 courses £19.95 • 3 courses £23.95 (10% service charge)

Allergens and food intolerance advice – Please speak to your server before placing your order