



RIVER ROOMS

at THE MERMAID

3 COURSE MENU

STARTERS:

FISH & SHELLFISH

- Potted Citrus Tuna with Smoked Eel, crisp onion seed wafers, beetroot confit and a horseradish dressing
- Smoked Salmon Terrine, soft shell crab with parsley and yellow pepper juices with a sweet corn relish
- Escabeche of Red Mullet, Salpicon of soused shallots, mouli and tomato infused with Purple Basil
- Carpaccio of Toro with a lime-chilli dressing, winter herbs and a salad of mango, black beans & lemon

MEAT AND POULTRY

- Chicken, Portobello and Artichoke Terrine on raspberry vinegar and tarragon lentils and toasted walnut and raisin bread
- Maple Smoked Duck Slithers with a beetroot and horseradish Remoulade and preserved lemon
- Home Style Bressola & Mozzarella Cheesecake, fig marmalade and avocado tossed Mizuna leaves
- Smoked Chicken & Apricot Wonton, grape, shiso and pine nut chutney with basil liquor

VEGETARIAN

- Pink Shallot, Thyme and Sweet Potato Tart with Belgium endive, Moro di buffalo and a toasted pine nut salad
- Roasted Artichoke and Confit Tomato Salad with buffalo ricotta and a saffron poached pear
- Marbled Pepper Bavouris, sweet potato crisp, creamed brie and Jerusalem artichoke dumpling
- Roasted Pepper Panna Cotta, pea cream, asparagus sprouts and crispy chestnut mushrooms with a Ciabatta tuille
- Goats Cheese & Artichoke Blancmange, tossed mizu and rocket with crisp olive bread, tarragon oil



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MAIN COURSES:

FISH & SHELLFISH

- Pan Fried Sea Trout, gratin sweet potatoes and broad beans crushed with lemon, parsley and shallots
- Seared Sea Bass on a saffron and chilli cream linguini with a wilted rocket and green bean salad
- Balsamic Glazed Cod on a sorrel, lemon and leek risotto with green beans and caper berry oil
- Grilled Salmon Loin, Tapenade crust, petit pans and a crushed potato cake with Arabbiatta sauce

MEAT & POULTRY

- Slow Roasted Guinea Fowl herb crusted ballotine with an apple, ravioli and balsamic jus
- Roast Beef Loin, charred peppers, courgettes & pink shallots with mini Boulangere and pan jus
- Confit Duck Leg, potato rosti with poached swede, carrot and spinach and a game jus
- Roasted Beef, Horseradish Creamed Potato with Grilled Cherry Tomatoes and Asparagus, Beef Jus
- Slow Roasted Rump of Lamb, roasted aubergine, tomato and goat's cheese torte with stewed olive oil potato, lamb jus
- Seared Chicken Breast with a Belgium endive tatin, string beans, pea and celeriac puree and a chicken jus
- Poached Chicken Supreme, leek sauté potatoes with French beans, roasted butternut and a chervil sauce

VEGETARIAN

- Pickled Leek & Chanterelle Cannelloni with aubergine caviar & St agar fumet
- Warm Sweet Potato, Leek and Pepper Tartlet topped with a smoked cheese rarebit on a watercress and spinach salad
- Fried Houllimi Goujons on artichoke risotto and a chilled gazpacho dressing.
- Wild Mushroom and Pumpkin Pithivier, butter glazed carrots and a spinach cream



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DESSERTS:

- Bitter Chocolate Delice salted caramel powder with a sesame seed tuille and a malted barley ice cream
- Prune Semi Freddo cinnamon poached prunes with a snap and crackle wafer
- Banana Financier, roasted bananas with a toffee ice cream and crème chiboust
- Pear Tart Tartan, Toasted pine nuts, raspberry sorbet and a butterscotch anglaise
- Raisin Brioche Pudding with plum compote and clotted cream
- Milk Chocolate Pannacotta with honey roasted figs and a Valhorna ravioli
- Rhubarb Brulee Pots on candied ginger shortbread, kumquat compote with a lime sorbet
- Bailey's Parfait with Sugared Macadamias white chocolate fondue with a spiced pear and a cocoa crisp