

# VILLANDRY

## Menu d'hote £45

all mains served with a side of new potatoes & French beans

### Winter Vegetable Salad <sup>v</sup>

with baby spinach, carrot ribbons, beetroot & honey dressing

### Crab Linguine

### Fillet of Beef Carpaccio & Grana Padano

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### 28 days dry-aged Rare Breed 10oz Sirloin Steak

with sweet potato chips and Béarnaise sauce (supplement for Beef Fillet - £3.50)

all steaks cooked med rare

### Grilled Halibut

with slow roast tomatoes, gremolata & olive oil mash

### Mixed Artichokes <sup>v</sup>

with wild mushrooms in a chestnut velouté & hazelnuts

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### Warm Chocolate Fondant

with hazelnut ice cream

### Lemon Meringue Pie

### Plum Tart

with Chantilly

### Trio of Sorbets

lemon & lime, raspberry, mango & passion fruit

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### Artisan Cheese Plate

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### Coffee or Tea & Petits Fours