

MIRABELLE DINING

WINTER PRIX FIXE MENU

~FIRSTLY~

Melon, Prosciutto Ham *H*

Raspberry Compote

*V option without the Ham

Atlantic Prawn

Crunchy Apple Tian, Leaves, Marie rose Sauce

Soup de Jour

Prepared with Seasonal Produce

Oriental Crispy Duck

Leaves, Soy & Sesame Dressing

Buffalo Mozzarella, Tomato, Olives

Balsamic Syrup, Fresh Basil Oil, Toasted Ciabatta **VH**

Chef's Brandied Chicken Liver Pate

Apricot & Raisin Chutney, Toasted Ciabatta

Hand Sliced Smoked Salmon

Capers, Crème Fraiche, Lemon, Micro herbs **SUPP £3-95**

~MAINLY~

Head Chef's Special of the Day

Grilled Hake Fillet *H*

Lemon, Dill Beurre Blanc

Twice Cooked Pork Belly

Florantine Potato, Sage Tomato Jus

Creamed Leek & Mushrooms **VH**

Herb Crumble Topping

Fresh Local Catch of the Day

Freshly Prepared Steak & Ale Pie

Vegetable Curry **V**

Basmati Rice & Poppadom

~All dishes served with Seasonal Vegetables & Potatoes of the day~

~DEFINITELY~

Apricot Bread & Butter Pudding

With Cream or Warm Custard

Tangy Lemon Cheesecake

Ginger Biscuit Base

Fresh Fruit Salad

White Chocolate & Raspberry Mousse

Classic British Cheese Plate

Selection of New Forest Ice-Creams

Or Sorbets with Fan Wafer

Dessert of the Day

~SUPPLEMENT MENU~

Pan Fried Sirloin Steak

£8.95

Pan Fried Aged Rump Steak

£7.95

Served with Tomato, Mushrooms, Fries, Peppercorn Sauce

SIDES:

Pan Fried Sword Fish Steak *H*

£8.95

Seasonal Leaves

£3.75

New Potatoes, Lemon & Pine-nut Butter

Fries

£3.60

Minted New Potatoes

£3.60

(V) Vegetarian Option, (H) Healthy Option

All our produce is freshly prepared from locally sourced suppliers where possible

£26.95 per person inclusive of VAT @ 20%

*Executive Chef: Richard Howard Restaurant Manager: Romeo Stan
Service not included. Any gratuities will be distributed between all Servers & Kitchen.*