

the
Cherry House
at Werrington
October Table D'hôte Menu

£36.95

(including VAT)

Two course option Wednesday to Friday @ £29.95pp (Including VAT)

Starters

Cream of Roasted Parsnip & Apple Soup

Served with crispy croutons

Homemade Chicken Liver Parfait

Served with toasted brioche & a red onion marmalade

Baked Fig filled with Stilton & Wrapped in Parma Ham

Nestled on a bed of baby leaves with a cranberry compote

Salad Bonne Bouche

A nest of finest Severn & Wye smoked salmon with celeriac & Icelandic prawns (Supplement £3.95)

A Whole Red Wine Poached Pear served on a Bed of Rocket with a Walnut Dressing, Sprinkled with Parmesan Shavings

Main Course

Shallow Fried Seabass Fillet Nestled on a Bed of Tenderstem

Coated in a nut brown butter with prawns & wild mushrooms

Tournedo of British Beef Fillet Topped with a Roquefort Cheese Souffle

Accompanied by a rich calvados jus (Supplement £8.95)

Breast of Gressingham Duck served on a Pillow of Wilted Baby Spinach

Accompanied by a rich orange & honey sauce with golden flaked almonds

Roast Rump of English Lamb

Served with a fine ratatouille & a red wine & rosemary jus

Baked Supreme of Cornfed Chicken filled with Sunblush Tomatoes & Mozzarella

Wrapped in a trellis of puff pastry & served on a sea of provencale sauce

Vegetarian

A Filo Pastry Delice filled with Spinach, Stilton, Pine Kernels & Grapes

Accompanied by a chive butter sauce

All main courses are served with a selection of Fresh Seasonal Vegetables
& Dauphinoise Potatoes

If you would prefer an alternative, we can freshly grill you any of the following:

8oz prime sirloin steak, garnished with watercress, grilled tomato & field mushroom (+£5.00)

8oz prime fillet steak, garnished with watercress, grilled tomato & field mushroom (+£8.00)

Chateaubriand* with a bouquetiere of vegetables, (+£8.50 per person, multiples of 2)

Please note that there will be a slight time delay to allow this meat to rest sufficiently

Extras to accompany your steak

French fries (£2.95 per portion) / Green peppercorn & brandy sauce (£2.00 per portion)

Creamy mushroom & herb sauce (£2.00 per portion) / Port & Stilton sauce (£2.00 per portion)

Your Choice of Freshly Prepared Desserts

Or

A Selection of fine French & English Cheeses & Biscuits (Supplement £2.95)

Coffee

&

Petit Fours

All Food served in this restaurant is freshly prepared in our own kitchen...
We are happy to adjust our dishes to meet any dietary requirements you may have

If you have any concerns regarding allergens, please raise them with a member of staff prior to ordering.
For parties of 6 or more, a discretionary service charge of 12.5% will be added to the bill, all of which is shared among the staff.

www.cherryhouserestaurant.co.uk

