

T H E  
*Benedere*  
R E S T A U R A N T

**Menu**

**SATURDAY**

**Chefs Table**

**Soup of the day**

Parsnip and onion

**Selection of seasonal salads & cold meats**

**From the hors d' oeuvres buffet**



**The Main Courses**

Slow roasted gammon with sticky cider sauce

Roast leg of lamb with red current glaze

Grilled fillets of plaice with horseradish, cherry tomatoes, chives, white wine cream

Saffron baked cod, gremolata crust with lemon, dill, parsley veloute

Chicken cooked in peppers, paprika, mushroom and cream

Braised beef steak with thyme red wine, shallots, bacon and veal jus

Slow cooked Somerset pork casserole with apples

Honey roasted breast of duck, sweet plums and cranberry sauce

**Vegetarian Selection**

Rigatoni pasta, basil, parmesan, pine nut and tomatoes

Baked stuffed peppers, stir fry vegetables and cheese

Roasted vegetable and rice

Spinach, courgettes and leek with tomatoes

**Vegetables**

New potatoes with jersey butter

Rosemary roast potatoes

Creamed potato and roasted onion and chive

Breaded green beans

Buttered carrots, cauliflower and green beans

Broccoli with roasted garlic and parmesan

Roasted onions with mixed herbs



**Selection of desserts & cheeses from the buffet**