

# Summer Menu 2008

## Starters

### Tuna

Seared Loin of Yellow Fin Tuna, Pomelo Grapefruit  
and Coriander Salad, Siam Vinaigrette

### Foie Gras

Pressed Foie Gras, Pineapple and Smoked Duck Terrine,  
Spiced Pineapple Chutney, Sweet Tomato Jelly

### Snails

Risotto of Creamed Garlic, Madeira Braised Snails, Parsley Foam

### Scallop

Caramelised Hand Dived Scallops, Water Cress,  
Apple and Pickled Cockles

### Smoked Salmon

Confit Boudin of Auberge Smoked Salmon,  
Beetroot, Radish and Horseradish Cream

Mobile phones are not permitted in the restaurant – could you please leave your phone with reception  
All prices are inclusive of VAT. Prices are exclusive of a discretionary service charge of 10%  
Should you have any allergies, please confirm with the Manager prior to placing your order

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## Main Courses

### Beef

Slow Roast Sirloin of British Excellence Beef,  
Salt Beef Croustillant, Smoked Onion and Madeira

### Rabbit

Stuffed Saddle of Lincolnshire Rabbit Wrapped in Serrano Ham,  
Braised Leg, Carrot Purée and Anise Jus

### Duck

Roast Breast of Dôme Duck, Poached Peach, Blackberry,  
Confit Leg and Szechuan Pepper

### Halibut

Roast Pavé of Kilmelford Halibut, Honey Glazed Ham,  
Broad Beans and Rock Oyster Beignet

### Red Mullet

Grilled Fillet of Cornish Red Mullet, Sweet Corn,  
Pea and White Crab Salsa, Lemon Grass Velouté

### Side Orders

£3.50

Jersey Royal Potatoes

French Beans

“Menu à la Carte” Three Courses £55.00

“Auberge Du Lac Tasting Menu” Six Courses £65.00

(available dinner only)

“Taste of Summer” Seven Courses £75.00

(available dinner only)

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