

# *The Restaurant*



*Arundel House Hotel*

# Table d'Hôte

**2 Courses    £18.95**

Select from the dishes marked with an \*. A starter and a main course or a main course and a dessert for the above fixed price

**3 Courses    £23.50**

Select from the dishes marked with an \*. A starter, a main course and a dessert for the above fixed price

All main courses ordered within this special fixed price offer are served with a crescent dish of seasonal vegetables and new potatoes

## Hors d'Oeuvres

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| * <b>Homemade Soup of the Day</b>   | <b>£4.50</b> |
| * <b>Linguine with Pesto and Black and Green Olives</b> ✓<br><i>Linguine tossed in olive oil with pesto, black and green olives, sun blushed tomatoes and light coating of cream.<br/>Served with fresh Parmesan cheese</i>       | <b>£4.95</b> |
| * <b>Fan of Melon with exotic fruits</b> ✓<br><i>A fan of honeydew melon garnished with exotic fruits and refreshing sorbet</i>   | <b>£5.75</b> |
| <b>Large Field Mushroom filled with Goats Cheese</b> ✓<br><i>A large field mushroom filled with goats cheese and baked with a herb crumb topping. Served with a salad of rocket, croutons and pine nuts with a pesto dressing</i> | <b>£5.95</b> |
| * <b>Chicken Liver and Garlic Pâté</b><br><i>Our chef's own homemade pâté made with chicken liver, gammon and garlic served with ciabatta bread</i>   | <b>£4.75</b> |
| <b>North Atlantic Prawn Salad</b><br><i>Delicious peeled prawns on shredded iceberg lettuce, coated with a creamy Marie-rose sauce</i>  | <b>£6.75</b> |
| <b>Twice baked Roquefort and Chive Cheese Soufflé</b> ✓<br><i>A light soufflé made with Roquefort cheese, twice baked and served hot on a leaf salad with a warm cream and mustard dressing</i>                                   | <b>£5.95</b> |
| <b>Brioche with Sun-blushed Tomatoes, Olives and Brie</b> ✓<br><i>A warm brioche overflowing with sun-blushed tomatoes, olives and a creamy Brie and chive sauce. Served with a fresh rocket salad</i>                            | <b>£5.95</b> |

**Mussels with Bacon and Parsley** £5.95  
*A dish of fresh Dutch mussels cooked with bacon, onions and parsley in a white wine and cream sauce*

\* **Smoked Chicken and Rocket Salad** £4.95  
*Warm oak smoked chicken served on a rocket leaf salad with creamy Arborio rice risotto, lightly coated with a mild chilli sauce*

## Main Courses

\* **Tenderloin of Pork with Sage and Bramley Apple Stuffing** £12.95  
*Roasted tenderloin of pork, with sage and bramley apple stuffing, wrapped in Parma ham and served on a light sherry cream sauce*

**Sea Bass with Hot Salmon Mousse** £18.75  
*A filleted sea bass, pan-fried in butter. Served with a hot salmon mousse and a warm lemon and prawn butter sauce*

\* **Braised Steak with Old Speckled Hen** £11.95  
*A lean beefsteak gently braised for two hours in old speckled hen ale with onions. Served with Lyonnaise potatoes*

\* **Chicken en Croute with Pâté and Mushrooms** £12.95  
*A chicken fillet encased in puff pastry with garlic pâté, served sliced with a cream, mushroom and brandy sauce*

\* **Roasted Butternut Squash Curry**  £10.75  
*Pieces of butternut squash dusted with curry and then roasted. Served with a Madras vegetable curry sauce*

**8oz Pure Ground Steak Bacon Cheeseburger** £12.95  
*Our own chargrilled burger made on the premises, using only lean ground steak with all external fat removed and nothing added, apart from seasoning. Served with melted cheese and crispy bacon in a large toasted sesame seed bun with rocket and iceberg lettuce, sliced tomato, gherkin and onion rings and a generous portion of French fries*

\* **Supreme of Salmon with Arrabbiata Sauce** £11.75  
*An oven baked supreme of salmon brushed with olive oil, served on linguine, tossed with tomatoes, onions, garlic, bacon and chillies*

**Medallions of Beef Stroganoff** £18.75  
*Medallions of beef fillet sautéed with onions, garlic and brandy in a cream sauce. Served with a timbale of wild rice*

**Vegetable Lasagne**  £9.95  
*A traditional style lasagne made with layers of pasta and fine diced vegetables in a rich tomato and basil sauce. Topped with a creamy white sauce and cheese*

<b>Venison Steak with a Gin and Plum Sauce</b>	<b>£18.75</b>
<i>A full flavoured pan-fried venison steak, served on diced sauté potatoes with onions and rosemary, with a fruity plum and gin sauce</i>	
* <b>Fillets of Plaice with Lime and Basil Butter</b>	<b>£10.95</b>
<i>Skinned fillets of plaice grilled with lime and basil butter</i>	
* <b>Porcini Mushroom Ravioli</b> 	<b>£10.95</b>
<i>Small pasta parcels filled with porcini mushrooms, ricotta and Grana padano cheese, with a little garlic and herbs, served in a spring onion and chive cream sauce with a crisp cheese topping</i>	
<b>Braised Lamb Shank with Beetroot and Potato Puree</b>	<b>£15.95</b>
<i>A lamb shank slowly braised in red wine and port until tender. Served on beetroot and potato puree with a red wine and port jus</i>	
<b>Pan-fried Fillet of Beef with Chevalier Sauce</b>	<b>£19.95</b>
<i>A prime 8oz English fillet steak, pan-fried to your liking and served with cherry tomatoes, button mushrooms, shallot onions and crispy pieces of bacon in a Burgundy wine and thyme sauce</i>	
* <b>Fillet of Chicken with Mango and Korma Sauce</b>	<b>£10.95</b>
<i>A pan-fried fillet of fresh chicken filled with mango. Served on a creamy mild Korma curry sauce, with a timbale of pilau rice</i>	
* <b>Tuscany Roasted Vegetables</b> 	<b>£10.95</b>
<i>A puff pastry case filled with roasted cherry tomatoes, red onions, peppers, courgettes and olives, flavoured with fresh basil and topped with fontina cheese</i>	



## Side Orders

<b>French Fries</b>	<b>£2.50</b>
<b>Sauté Potatoes</b>	<b>£2.50</b>
<b>A Crescent Dish of Seasonal Vegetables and New Potatoes</b>	<b>£3.95</b>
<b>Mixed Salad</b>	<b>£3.95</b>
<b>New Potatoes</b>	<b>£2.50</b>

*We do not automatically add a service charge like many restaurants, in the hope and belief that if you have enjoyed your meal, you will show your appreciation to our kitchen and waiting staff accordingly.  
A gratuity of 10% or more of your total bill is customary*

# Desserts

All of our desserts are freshly prepared  
by our chefs on the premises

- \* **Profiteroles filled with Cointreau Cream** £4.95  
*Delicious profiteroles filled with Cointreau cream and served with hot chocolate sauce*
  
- Fudge Brownie Ice Cream Sundae** £5.75  
*A dessert for the chocoholic. Home-made chocolate fudge brownie, vanilla and Belgium chocolate ice-cream, fresh whipped cream, chocolate sauce and roasted nuts*
  
- \* **Sticky Toffee and Pecan Pudding** £4.95  
*An individual sponge pudding made with dates, brown sugar and butter to create a light and moist steamed sponge, served hot with toffee and pecan nut sauce and hot creamy custard*
  
- \* **Chocolate Cup with Almond and Rum Truffle** £4.95  
*A chocolate cup filled with a rich chocolate and rum truffle, light and crunchy Amaretti biscuit, compote of apricots and award-winning vanilla ice cream*
  
- Selection of Ice Creams** £3.95  
*Two scoops of either, vanilla, Belgium chocolate, English strawberry, mint choc chip, hazelnut and chocolate truffle, black cherry, peach and apricot, white chocolate, pistachio*
  
- \* **Panna Cotta with Strawberries** £4.95  
*A wonderfully light set cream dessert with sliced strawberries, Genoese croutons and a passion fruit coulis*
  
- \* **Dundee Pudding with Whisky Syrup** £4.95  
*A light sponge pudding made with plump moist fruits, topped with almonds and served hot with whisky syrup and creamy custard*
  
- \* **Tuile Cup of Sorbets and Fruits** £5.95  
*A wafer tuile cup filled with refreshing blackcurrant, lemon and mango sorbets, garnished with fruit segments*
  
- \* **Old Fashioned Apple Pie** £4.95  
*A traditional deep dish apple pie, with crisp light pastry, brimming with cooked fresh apples. Served hot with custard or ice cream*
  
- Cheese and Biscuits** £6.95  
*A selection of Brie, Cheddar and Stilton served with water biscuits and a small leaf garnish*

## Children's Menu

*For under 12s only*

**All meals come with a choice of French Fries, Curly Fries or New Potatoes with either a Salad or Peas and Sweetcorn.**

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|---|--------------|
| <b>Chicken or Fish Goujons</b>  | <b>£5.95</b> |
| <i>Our own freshly prepared pieces of whole chicken breast or cod fillets fried in breadcrumbs</i>                        |              |
| <b>"Powters" Newmarket Sausages</b>   | <b>£5.50</b> |
| <i>Two Newmarket sausages, made from the finest quality 100% hand boned pork, with a unique blend of herbs and spices</i> |              |
| <b>Arundel House Cheeseburger</b>   | <b>£5.75</b> |
| <i>A beefburger or vegetarian burger, topped with tomato and cheese, served in a bun</i>                                  |              |

## Children's Desserts

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|---|--------------|
| <b>Warm Chocolate Fudge Brownie</b>   | <b>£2.75</b> |
| <i>With whipped cream</i>   |              |
| <b>Chocolate Profiteroles</b>   | <b>£2.75</b> |
| <i>Filled with whipped cream and served with a chocolate sauce</i>  |              |
| <b>Ice Cream</b>  |              |
| <i>A choice of strawberry, chocolate or vanilla ice cream served with raspberry sauce and chopped nuts, or just plain ice cream</i> |              |
| <b>Single Scoop</b>   | <b>£1.50</b> |
| <b>Double Scoop</b>   | <b>£2.50</b> |

*If you wish to organize a lunch or a dinner party for 15 or more guests we recommend that you choose a set meal from the various dishes on this menu. Please discuss your requirements with one of our management team who will happily assist with your menu selection. For a set meal of one starter, one main course and one dessert, for parties of 15 or more, a 10% discount will be applied to all non \* dishes (or a combination of \* and non \*). For \* dishes only, table d'hôte prices will apply*