



FAIRWAYS RESTAURANT SAMPLE MENU

A Rich Dorset Cauliflower & Brie Soup

Topped with Maple toasted Bacon flakes and served with Warm French Bread

B Chef's Homemade Pork, Chicken & Bacon Terrine

with our Apricot, Orange and Red Cherry Chutney & Crisp Melba Toast

C Portland Crab Cakes

served on a bed of Sauté Courgette, Garlic and Spring Onion

D Locally Grown Watercress and Goat Cheese Tart

with Sun blush Tomatoes and Red Chard Leaves

E Char-Grilled Escalope of Sirloin Steak

with Leek and Dorset Blue Vinney Gratin served with Red Wine Sauce

F Pan Roasted Dorset Rump of Lamb

served with a Blackberry Reduction and Rosemary & Garlic Potato Rosti

G Paupiette of Dorset Megrin Sole Centred with Salmon and Dill Mouseline

with Saffron & King Prawn Cream Sauce

H Parmesan & Wild Mushroom Risotto finished with Truffle Oil

served with a Rocket & Cherry Tomato Salad

I Rich Chocolate and Salted Caramel Tart

with an Orange & Cardamom Reduction and Vanilla Crème Fraiche

J Dorset Apple, Lemon and Thyme Pie

topped with a Sweet Shortcrust Pastry & Clotted Cream

K Dorset Elderflower & Strawberry Jelly

with Clotted Cream Ice cream & Black Pepper Shortbread

L A Selection of Dorset Cheeses

served with Homemade Biscuits, Iced Grapes & Homemade Chutney

Coffee & Mints
to Finish

Food Allergies, Intolerances or Dietary requirements, Please ask to speak to a Chef before ordering!

Name Covers Time (Please State)