



WITNEY LAKES
RESORT

Menu Options for Special Occasions

Starters

Soups

- Chorizo and white bean**
- Carrot and coriander**
- Watercress and endive**
- Tomato and basil**
- Blue cheese and broccoli**
- Spicy parsnip**
- Winter vegetable**
- Mushroom and tarragon**

Salad Starters

- Mozzarella, basil, avocado and tomato salad**
with a herb vinaigrette
- Charentais and ogen melons**
with elderflower and pink grapefruit dressings
- Terrine of chicken and wild mushrooms**
Served with a grape chutney and granary toast
- Avocado and mango salad**
with a chilli, lime and herb dressings

Mains

Meat

- Breast of chicken filled**
with cream cheese and basil, wrapped in Parma ham
with a herb butter sauce
- Breast of chicken stuffed**
with a tarragon mousse and served with
a red wine and mushroom sauce
- Roast rump of lamb stuffed**
with mushrooms, apricot and almonds, served
with a rosemary sauce
- Roast loin of pork flavoured**
with caraway and served with an apple and sage sauce
- Roast breast of guinea fowl filled**
with a chestnut stuffing and served with a port
and redcurrant sauce

Desserts

- Caramelised lemon tart**
with Jersey double cream
- Hot pear and almond tart**
with vanilla ice cream
- Passion fruit torte**
with orange jelly
- Chilled pineapple, kiwi and mango**
with passion fruit sorbet
- Tiramisu**
- Summer berry tiramisu**

Hot Starters

- Grilled Thai Fishcakes**
Served with a sweet chilli relish
- Smoked mackerel fillets**
with lemon an pink peppercorns served on dressed leaves
- Grilled goats cheese crostini**
with roasted peppers and pesto dressing
- Grilled garlic field mushrooms**
with aubergine puree and salsa verde

Fish Starters

- Smoked salmon and pink prawns**
Flavoured with tomato and chive mayonnaise
- Avocado and lobster salad***
With a curried mango vinaigrette
- Smoked trout fillet**
Served with a dill and cucumber dressing
- Poached salmon**
With crème fraiche, lime and chervil

Fish

- Grilled fillet of salmon**
served with a herb crust and shellfish
- Fillet of cod grilled**
with a Welsh rarebit topping served on a tomato sauce
- Grilled fillet of Halibut**
with citrus butter sauce
- Avocado and mango salad**
with a chilli, lime and herb dressings

Vegetarian

- Filo parcels filled**
with ratatouille and served a tarragon and mushroom sauce
 - Spinach and cream cheese pancakes**
glazed with Parmesan sauce
 - Goats cheese tart**
with dressed leaves and balsamic dressing
- Potatoes and seasonal vegetables selected to compliment your menu choice

Chocolate and raspberry torte

- with Jersey double cream
- Chocolate profiteroles**
- Dark and white chocolate torte**
with Jersey double cream
- Chocolate truffle torte**
with vanilla ice cream
- Three English cheeses**
with apple, grapes, celery and biscuits

Coffee and mints



We pride ourselves in providing all our food in house, from the chutneys to the sorbets. If you have a guest with special dietary needs, we are happy to accommodate their personal requirements with advance notice. All our produce is locally sourced wherever possible.

*Please note there is a supplement charge of £3.50 per person if dishes are selected marked with an asterisk.**