

# MIRABELLE DINNER

MARKET MENU 28th April 2019

## STARTERS

### Roasted Tomato & Pepper Soup

Fresh Basil, Cream Swirl

### Diced Watermelon Salad

Rocket Leaves, Feta Cheese, Honey & Dill Drizzle,  
Raspberries & Toasted Almond

### Chicken & Apricot Terrine

Seasonal Leaves, Chef's Fruit Chutney, Ciabatta  
Toast

### Smoked Salmon & Crab Tian

Seasonal Leaves, Celeriac & Apple Remoulade, Dill  
Crème Fraiche

## MAINS

### Slow Roasted Leg of Lamb

Sage & Apricot Stuffing, Roast Potatoes, Seasonal  
Vegetables, Red Currant Jus

### Pan Roasted Chicken Breast

Roast Potatoes, Sage & Apricot Stuffing, Seasonal  
Vegetables, Garlic & Thyme Jus

### Grilled Sea Bass Fillet

Parsley Potatoes, Seasonal Vegetables, Lemon  
& Pesto

### Stuffed Roasted Pepper

Barley Risotto, Mushroom & Spinach, Tomato  
Coulis

## DESSERTS

### Warm Pecan Pie

Vanilla Ice-Cream

### Raspberry Cranacan

Whisky Cream, Toasted Oats, Honey

### Caramel & Ginger Cheesecake

Chantilly Cream

### Fresh Fruit Salad | Various Ice Cream Cheese & Biscuits

## SUPPLEMENT MENU

### STARTERS

#### Pan Seared Cornish King Scallop's

Saffron Infused Sweetcorn Puree, Smoked Streaky  
Dorset Bacon Crumbles & Tomato Salsa -6.95

#### Half Dozen Dorset Rock Oysters

Shallot & Merlot Vinegar, Red & Green Tabasco  
Harvested from Brownsea Island's old Sandbanks  
Ferry -8.95

#### Handmade Loch Duart Salmon Fish Cake

Wilted Spinach & Sorrel Sauce - 6.95

### MAINS

#### Pan Fried Sirloin Steak - £9.65

#### 8oz Pan Fried Fillet Steak - £11.65

Both Steaks served with Grilled Mushroom &  
Tomato, Crispy Chunky Chips  
(Pink Peppercorn Sauce or Blue Stilton Cream Sauce)

#### Pan Fried Escalope of Mudeford Sea Bass

Herb Crushed New Potatoes & Leeks, Caramelized  
Cherry Tomatoes ~ 9.95

#### Portion of Chunky Chips - £4.00

#### 3 Cornish King Scallop's £6.95

#### Half Dozen Dorset Oysters £8.

#### Pan Fried Escalope of Mudeford Sea Bass £9.95

## AFTER DINNER - 8.50

## DIGESTIFS - 4.50

Irish Coffee | French Coffee | Irish Cream

Frangelico | Grand Marnier | Jagermeister

All prices are inclusive of VAT @20%

10%

discretionary service charge will be added to the table

Jameson Whiskey Hennesy Cognac Baileys

**Food Allergy Notice - If you have allergy or special dietary requirements, please inform your waiter**

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3 Course's NON RESIDENT: £29.95pp | 3 Course's RESIDENT: £23.95pp

2 Course's NON RESIDENT: £25.95pp | 2 Course's RESIDENT: £19.95pp

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service charge will be added to the table

10% discretionary