

HENRY AFRICAS WINTER/SPRING MENU

2 Courses - £18

3 Courses - £20

STARTERS

Homemade Soup.

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Butternut Squash and Feta Salad.

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Roasted Vine Ripened Tomato, Artichoke Hearts and Local Cheese.

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Cornish Mackerel Pate, Caramelised Lemons and Toasted Focaccia.

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Poached Pear, Walnut and Blue Cheese Salad.

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Scallops and Crispy Pancetta Lardons with a Lemon Dressing.

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Warm Root Vegetable and Grilled Halloumi Salad.

MAINS

*Free Range Char Grilled Chicken with a Wild Mushroom, Pancetta and White Wine Sauce.
Served with Baby Carrots, Asparagus and Spinach.*

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Locally Sourced Sausage, Mash and Red Wine and Onion Gravy.

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Welsh Rack of Lamb with a Red Wine Jus and Dauphinoise Potatoes.

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*West Country Pork Tenderloin and Bacon with a Somerset Cider and Mustard Sauce. Served
with Apple and Sage Mash.*

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*Steak with either Chunky Chips and Green Salad Or Dauphinoise Potatoes Wild Mushroom
Au Poivre sauce.*

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Free range Chicken , Beetroot and Butterbean Salad. With a Lemon and Oil Dressing.

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Salmon ,Scallop and Broccoli Tagliatelle with, Citrus and Crème fraiche.

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Pan Fried Sea Bass Served with Asparagus, Spinach, Green Beans, Capers and Cream.

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Three Bean and Roasted Winter Vegetable Salad with Goats Cheese and Balsamic Dressing.

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*Gorgonzola and Walnut Ravioli with Sun Dried Tomato and Basil Dressing Served with a
Rocket and Walnut Salad.*

DESSERTS

Local Cheese Board with Pear and Mango Chutney.

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Baked Stuffed Apples. with Butter and Brandy cream

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Chocolate Truffle Torte with Amaretto

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Lemon Posset with Shortbread

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Seasonal Crumble and Custard.

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Lemon Cheesecake with Balsamic Berries.