

CHARLTON HOUSE

SOMERSET

Easter Menu

Smoked Mallard Duck Breast, Celeriac and Apple Rémoulade,
Raisin and Walnut Dressing.

Seared Scallops, Cauliflower Mornay, Capers and Lime
Emulsion.

Roast Pork Belly and Foie Gras Terrine, Grape and Prune
Chutney, Toasted Brioche.

Grilled Vegetable and Buffalo Mozzarella Tian, Roquette
Sorbet, Olive Oil and Sherry Glaze.

Pan Roasted Rack of Lamb, Truffle Mash, Glazed Silver
Onions and Juniper Jus.

Herb Crusted Salmon, Crayfish and Spring Onion
Casserole, Sorrel Beurre Blanc.

Roasted Breast of Corn Fed Chicken, Pommes Anna,
Medley of Vegetables and Madeira Jus.

Slow Braised Artichoke, Mushroom Duxelles, Pickled
Girolles and Hollandaise.

Glazed Poached Pear, Rum Soaked Berries, Vanilla Ice Cream.

Trio of Sorbet Terrine, Glazed Baby Apples, Honey and
Olive Oil Emulsion.

Dark Chocolate and Hazelnut Torte, White Chocolate
Parfait and Praline Tuilé.

Selection of Somerset Cheese, Pear Chutney, Quince Jelly,
Grapes and Biscuits.

Adults: £24.95, Children under 12: half price

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. Some of our fish dishes may contain bones or shells. Please speak to the duty supervisor should you require any assistance.