



walter de cantelupe inn

Free House ~ Restaurant ~ B&B

Saturday 26th February 2011

Set Price, 3 course Menu. £20.00 per person

* * * *

Squash, Dry-cured bacon & Swiss Cheese Soup

Baked, organic beetroot, cucumber & celery salad

Featuring salmon, cod, smoked haddock and scallops

Angel Hair pasta with crab, chilli and lime

A recipe appropriately credited to, cough, Gordon F. Ramsey

Chicken liver pate with Cantelupe chutney and toast

* * * * *

Slow Roasted, Worcestershire Pheasant

with a caramelised onion & Dunkerton's cider sauce

Oyster mushroom, baby spinach and lemon risotto **v**

Served with a tossed green salad

Medallions of Herefordshire pork fillet

with a Guinness mustard cream sauce

Goan Fish curry with basmati rice and Naan

Main courses, where appropriate come with potatoes and vegetables

* * * *

Nigella's tart Rhubarb Tart

One too many tarts there, I think. This recipe is calorie loaded!

Warm, Marmalade Brioche bread and butter pudding

Local farmhouse ice creams

Chocolate, Drambuie Almond Gateau

* * * *

Advance menu choice can be emailed, ideally by Thursday night (3rd February) – martin@walterdecantelupe.co.uk

Ingredients are sourced from local suppliers, if possible, who, in turn, aim to provide us with quality food.

All seats bookable. Table reservations are strongly advised. In order to serve you your preferred choice of dishes, we do accept your food order in advance by email (martin@walterdecantelupe.co.uk), fax or just pop in before Friday night. This helps reduce over-production and allows us to maintain best value for the one-off Saturday evening menu.

This is the only menu available before 9.30pm. A short Bar Menu will be offered who wish to eat after 9.30pm.

[Click here to Reserve a Table](#) ~ [See the Menu First on Facebook](#)

www.walterdecantelupe.co.uk ~ www.facebook.com/WalterdeCantelupeInn