

## ELMERS COURT HOTEL & RESORT

## WATERFORD MENU

## STARTER

Pan seared scallop— celeriac puree, parmesan tuile (NGCI)	£14.50
Twice baked smoked goats cheese souffle – chicory, celery, apple, shallot dressing (v)	£9.00
Smoked mackerel pate – horseradish cream, wholemeal toast (GFA)	£10.00
Smoked duck and orange – rocket, parmesan shavings (NGCI)	£10.50
Ham hock terrine – mustard mayonnaise, piccalilli and wholemeal croute (GFA)	£9.00
Hall Hock termie Mastara Mayormaise, precami and wholemed croate (677)	13.00
Sharing smoked camembert – onion marmalade, ciabatta (v, GFA)	£19.00
MAIN COURSE	
Pan roasted cod supreme - warm lentil salad, black garlic, chive oil (NGCI)	£22.50
Grilled salmon fillet –new potatoes, orange, salsa Verdi (NGCI)	£22.00
Minted lamb loin –creamed potato, honey glazed carrots, red cabbage, mint jus (NGCI)	£24.00
Thyme and lemon charred chicken breast – pea & basil spaetzle, heritage carrots, jus	£18.00
Smoked cauliflower & sweetcorn burger – BBQ sauce, brioche bun, fries (NGCI / VE)	£17.00
Lemon & Thyme roasted artichoke with vegetable broth (VE, NGCI)	£17.50
Charred rib-eye steak — field mushroom, tomato, triple cooked chips, peppercorn sauce (NGCI)	£32.00
DESSERT	
Chocolate torte – orange filled choux bun, blood orange ice cream (V)	£9.00
Lemon tart – peach sorbet (V)	£9.00
Selection of New Forest ice creams / sorbets (V / VE, NGCI)	£7.50
Warm treacle tart – vanilla ice cream (V)	£9.00

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

 $V-Vegetarian.\ VE-Vegan.\ GFA-Gluten\ free\ available\ with\ some\ modifications.\ NGCI-Non\ gluten\ containing\ ingredients.$ 



Banoffee tart- vanilla ice cream (V)











£9.00