

VAUGHAN LODGE RESTAURANT

Sample Dinner Menu

To Start.

Pan fried Scallops, Cauliflower, Lardo di Colonata, Red endive, Lemon emulsion	12.5
St Tola Fresh Goats Cheese, Beetroot, Crisp Rye, Honey, Cucumber	12.5
Chicken Liver Parfait Crème Brulee, White Grape, Celery, Hazelnut	12.5
Quail and Foie Gras, Sauternes, Pear, Caramelised Walnut, Radish	12.5
Crab Salad, Apple, Macadamia, Red Chard, Dill	12.5

To Follow..

New Season Loin of Lamb, Wild Garlic, Smoked Ricotta, Leek	29.5
John Stone Fillet of Beef, Mushroom, Smoked Onion, Potato Terrine	29.5
Cod and Saute Langoustine, Potato Mousse, Watercress, Asparagus, Mussels, Burnt Onion Sauce	29.5
John Dory, Tenderstem Broccoli, Samphire, Crisp Prociutto, Borlotti Bean, Garlic Emulsion	29.5
Herb Gnocchi, Shaved Truffle, Spring Baby Vegetables, Poached Egg	29.5

All main courses are served with a side of boiled baby potatoes

Maris Piper Fries	3.5
Side of Vegetables	3.5
Seasonal Side Salad	3.5

Dessert Menu

Caramel Poached Apples	
Salted Caramel, Walnut Ice Cream	9.5
Rhubarb and White Chocolate Cannelloni	
Poached Rhubarb, Vanilla Ice Cream	9.5
A Very Modern Tiramisu	9.5
Selection of Cheeses	
Homemade Crackers and Fig Jam	11.5