VERZON HOUSE

KITCHEN • BAR • ROOMS



SAMPLE DINNER MENU WINTER SEASON

Starters

Red Wine Poached Pears and Crumbled Stilton

with Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

Soup of The Day

Served with Toasted Focaccia 8.50

Cinnamon Grilled Figs

Parma Ham, Rocket, Fig Gel, Willy's Balsamic Reduction, Toasted Seeds, Parmesan Crisps, Crème Fraiche

11

Wye Valley Smoked Salmon

Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs, Preserved Lemons

Mains

Duet of Beef

Grilled 4oz Bistro Steak and Garlic and Herb Braised Beef served with Mashed Potatoes, Roasted Root Vegetables, Caramelized Brussel Sprouts and a Red Wine Sauce

Herb and Garlic Pan Roasted Breast of Chicken

Willy's Eureka Glazed New Potatoes, Roasted Root Vegetables, Brussel Sprouts, Herb Sauce

25

Crispy Seared Stone Bass Fillet

Cream and Chive Crushed Potato, Root Vegetables, Brussel Sprouts, Thyme Butter sauce

23

Butternut Squash Three Ways

Spice Roasted Butternut Squash, Coconut and Ginger Butternut Puree, Crispy Butternut, Pomegranate, Sautéed Kale and drizzled with a Chilli and Garlic Peanut Sauce

18

Allergens: all 14 allergens handled in our kitchen. Please advise on allergies on booking/arrival.





Desserts

Velvety Chocolate Tart

Chantilly Cream, Crunchy Honeycomb, Vanilla and Citrus Sauce 8

Lemon Meringue

topped with Italian Meringue and Torched

Cinnamon Roasted Apple Galette

Vanilla Ice Cream and served with Caramel Sauce

Cheese Board

Assortment of Local Cheeses with House Made Chutney and Crackers 15

DISHES/PRICES MAY VARY DUE TO SEASONALITY/SUPPLY PLEASE ASK ON THE DAY OF DINING.

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