

The Leconfield

Sample

Dinner Menu

Changed daily

*Cream of tomato and courgette soup
With a balsamic swirl*

*Smoked salmon with a mustard seed dressing
Offered with bread and butter*

*Egg Benedict using free-range eggs
garnished with crispy Parma ham*

Passion fruit sorbet

*Roasted Godshill duck breast on creamed parsnip
with a duck and red onion filo pastry parcel
finished with cranberry gravy*

*Aga braised belly of island pork on sauté spinach
with mild Stilton sauce*

*Haddock fillet wrapped in bacon
Served on baked balsamic tomatoes*

*Vegetarian mixed vegetable Wellington offered with red
wine and thyme sauce*

Presented with fresh vegetables and potatoes

*Banana and toffee pudding with toffee sauce and vanilla bean
ice cream*

Burnt lemon tart with fresh cream

Minghella's honeymoon dream dessert ice cream

Isle of Wight Blue cheese

*Award winning soft un-pasteurised local
cheese with a blue hint served with oatcakes*

*Following dinner coffee or tea
Will be served in the sitting room*