



WOUGHTON HOUSE
MILTON KEYNES

Seasons Restaurant

DINNER MENU

STARTERS

CHEESE SOUFFLE **v**

With Wyke Farm Cheddar sauce

MEDITERRANEAN FISH SOUP

Gruyère cheese, croûtons, saffron rouille

CHICKEN LIVER PARFAIT

Truffle butter, caramelised red onion marmalade, toasted brioche

MOROCCAN MEZZE PLATTER **ve**

Harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread

TARTIFLETTE

A traditional Alpine dish with potatoes, onions, smoked lardons & melted Gruyère cheese, crusty baguette

GRILLED LIGHTLY SMOKED SALMON with CURRIED CAULIFLOWER FLORETS

Cauliflower purée, basil pesto & spiced mango chutney

POTTED CORNISH CRAB with AVOCADO GUACAMOLE

Prawn butter & sourdough toast

ESCARGOTS

Six snails with garlic & herb butter, baguette

MAINS

MOULES MARINIÈRE

Rope-grown Cornish mussels with a creamy white wine & shallot Marinière sauce, French fries & baguette

PHEASANT SAUSAGE with TRUFFLE MASH

Braised chestnuts, chestnut mushrooms, redcurrants, cherry apple, port & red wine sauce

DUCK LEG CASSOULET

Slow-cooked Barbary duck leg, haricot beans, smoked lardons & chorizo

TRUFFLED LENTIL & TOMATO PASTA 'MILLEFEUILLE' ve

Wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts

PAN-FRIED STONE BASS with PRAWN POTATOES

Buttered kale, white wine & prawn sauce

STICKY BEEF with COCONUT RICE

Slow-cooked beef in a rich ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale

HALLOUMI BURGER with WINTER COLESLAW v

Grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney, winter coleslaw & skinny sweet potato fries

COQ AU VIN

With a rich red wine sauce, lardons, button mushrooms, baby onions, Dauphinoise potato, French beans

MALABAR FISH CURRY with TOASTED COCONUT

Roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice

DESSERTS

POACHED PEAR 'PAIN PERDU' v

Brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp

STICKY TOFFEE PUDDING v

Cocoa & citrus crisp, crème fraîche

CHOCOLATE & ORANGE MOUSSE CUP v

Chocolate sauce, chocolate crumble, orange crémeux

BAKED APPLE & CALVADOS CRUMBLE ve

Vanilla ice cream

JUDE'S ICE CREAM & SORBETS

Three scoops with Gavotte biscuit | vewithout biscuit Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut Sorbets: raspberry, mango, lemon, green apple

SELECTION OF FRENCH CHEESES

Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme d'Ambert served with crackers & accompaniments

BOISSONS CHAUDES

TRIO of CHOCOLATE TRUFFLES
With a choice of any tea or coffee

ILLY COFFEE
Americano, Espresso, Cappuccino, Latte

TAYLORS of HARROGATE TEAS
Yorkshire Gold, decaf, Earl Grey, sencha green, peppermint, sweet rhubarb

DELUXE HOT CHOCOLATE
With whipped cream, mini marshmallows & flaked chocolate

LIQUEUR COFFEES
Ask your server for our full selection
Liqueur coffee with a trio of chocolate truffles

DESSERT WINES

LOUPIAC **ve**
Château Loupiac-Gaudiet. Loupiac, France
(125ML GLASS / 375ML BOTTLE)

SAUTERNES **o**
Petit Guiraud. Sauternes, France
(375ML BOTTLE)

ORANGE WINE
Domaine Lafage Taronja de Gris.
Languedoc-Roussillon, France
(125ML GLASS / 375ML CARAFE / 750ML BOTTLE)

NIBBLES

OLIVES **ve**
Rustica olives

BAGUETTE **ve**
Without butter

BAGUETTE with DIPS **v**
Spiced aubergine & mushroom, spicy citrus, saffron mayonnaise

ANCHOVY APPETISER
Anchovy butter, anchovies, sourdough

SIDES

FRENCH FRIES **ve**

FRENCH BEANS **v**

SKINNY SWEET POTATO FRIES **ve**

BUTTERED KALE **v**

MIXED LEAF SALAD **ve**

Choice of dressing: classic French or house balsamic with fig leaf oil

WINTER COLESLAW **v**

TRUFFLE MASH **v**

SAUTEED MUSHROOMS **v**

ONION RINGS **v**

PRIME BRITISH CHARGRILLED STEAK

Our steaks are served with French fries, green salad & a garlic tomato

RUMP (8oz)

SIRLOIN (8oz)

FILLET (7oz)

Additions: 'Café de Paris' butter, Béarnaise, Roquefort or peppercorn sauce

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus

V - Suitable for Vegetarian, **Ve** - Suitable for Vegans, **O** - Organic