

# *Summer Lodge*

**Country House Hotel, Restaurant and Spa**



## Starters

*Pan Seared Portland Scallops with Glazed Salsify, Sweet Shallot Puree  
and a Red Wine and Pancetta Vinaigrette*  
£17.50

*Pistachio Crusted Ballotine of Foie Gras with 'Tokaji' Jelly,  
Macerated Golden Raisins and Warm Brioche*  
£17.95

*Trio of Tuna Loin,  
Tartar, Niçoise and Bonbon  
with Cucumber Sorbet*  
£15.95

*Warm Breast of Wood Pigeon with Granny Smith Apple,  
Walnut and Chicory Salad, Walnut Dressing*  
£15.50

*Summer Lodge Salad of Autumn Leaves, Dorset Blue Vinny,  
Roasted Muscat Pumpkin and Delicately Spiced Pumpkin Seeds*  
£12.50

*Truffle Marinated Thinly Sliced Beef with Rocket and Parmesan Salad*  
£17.95

*Watercress Soup with Warm Poached Salmon and Horseradish Cream*  
£13.50

*Gateau of Portland Crab and Lobster with Avocado Puree,  
Almond Biscuit and Shellfish Dressing*  
£17.95

## Main Courses

*Line Caught Sea Bass with Sautéed Potato Gnocchi, Artichokes  
and a Warm Clam and Saffron Vinaigrette*  
£27.50

*Cornish Brill Fillet with a Sweetcorn and White Bean Cassoulet,  
Green Asparagus and Champagne Veloute*  
£26.50

*Roulade of Loch Duart Salmon and Cornish Sole with  
Chinese Glass Noodles, Coconut, Coriander and Chilli Cream*  
£26.50

*Roast Loin of Dorset Lamb and Braised Shoulder  
'Shepherds Pie' with Savoy Cabbage and Rosemary Jus*  
£27.50

*Breast of Guinea Fowl with Creamed Leeks,  
Guinea Fowl and Wild Mushroom Canneloni and Muscat Sauce*  
£25.50

*Grilled Fillet of Casterbridge Beef with Caramelised Onions,  
Sweet Garlic Puree, Winter Vegetables and Shallot Red Wine Jus*  
£34.95

*Loin of Venison with 'Puy' Lentils, Celeriac Puree  
and Confit Baby Carrots, Truffle Jus*  
£27.50

*Warm Strudel of Mediterranean Vegetables and  
Local Goats Cheese with Rocket Salad*  
£21.50

*Signature dish of our Executive Chef Steven Titman  
Roast Loin of Dorset Lamb and Braised Shoulder  
'Shepherds Pie' with Savoy Cabbage and Rosemary Jus*

*A Platter of Seasonal Vegetables*  
£17.50

*(For guests on a half board tariff, a supplement of £17.50)*

Eric Zwiebel and Lia Poveda, our Cellar Masters,  
 have selected some delicious wines  
 to harmonise with these sweet delights.

<i>Wine by THE GLASS</i>	<i>Vintage</i>	<i>£</i>
<u><i>SWEET-WINE by Glass Size (75ml)</i></u>		
<i>Vincent Rimbault, "Réserve", Vouvray, Loire Valley, France</i>	<i>2002</i>	<i>7.50</i>
<i>Paul Cluver, Riesling "Noble Late Harvest", Elgin, South Africa</i>	<i>2005</i>	<i>8.50</i>
<i>Dutschke, "The Tokay", Barossa Valley, Australia (Bottled May 2006)</i>	<i>NV</i>	<i>12.50</i>
<i>Steindorfer, Zweigelt "Eiswein", Burgenland, Austria</i>	<i>2004</i>	<i>14.00</i>
<i>Primosic, "Picolit", Collio (DOC), Trentino Alto Adige, Italy</i>	<i>2000</i>	<i>18.00</i>
<i>Crown Estates, 1<sup>st</sup> Classification "Szarvas", Tokaji-Aszu (6 Puttonyos), Hungary</i>	<i>1994</i>	<i>25.00</i>
<i>Château d'Yquem "1<sup>er</sup> Grand Cru Classé Supérieur", Sauternes, France</i>	<i>1991</i>	<i>35.00</i>
<u><i>PORT WINES by Glass Size (75ml)</i></u>		
<i>Quinta do Portal</i>	<i>1997</i>	<i>15.00</i>
<i>Dow's "Quinta do Bomfim"</i>	<i>1996</i>	<i>12.50</i>
<i>Niepoort</i>	<i>1992</i>	<i>19.50</i>
<u><i>MADEIRA WINES by Glass Size (75ml)</i></u>		
<i>Barbeito "Colheita", Tinta Negra Mole</i>	<i>1997</i>	<i>14.00</i>
<i>Cossart Gordon "Sercial"</i>	<i>1860</i>	<i>41.00</i>

Derek Bissonnette, our Pastry Chef,  
would like to present to you his fine selection of desserts

*Cheese*

*Selection of British Farmhouse Cheeses from our Trolley*  
£13.50

*Desserts*

*Trio of Lemon,  
Lemon Curd, Lemon Sherbet and Lemon Thyme Jelly*  
£12.50

*Vanilla Crème Brûlée with Fig Carpaccio, Honey Tuile  
and Sweet Corn Ice Cream*  
£12.50

*Baby Brioche French Toast, with Pear Mousse, Caramelised Pears,  
and Deep Fried Cinnamon Ice Cream*  
£12.00

*Summer Lodge 'Banoffee' Pie,  
Chocolate Puff Pastry Mille Feuille with Banana Fritters,  
Caramel Sauce and Chantilly Cream*  
£12.95

*Selection of Summer Lodge Ice Creams and Sorbets*  
£8.95

*Hot Oatmeal Soufflé with Golden Raisin Sorbet*  
£12.95

*A Taste of Summer Lodge (for two people)*  
*A Selection of Miniature Desserts to Share*  
£10.00 per person

