

Starters

Salads

Anti-Pasto Platter

Platter with Prosciutto, Bresaola, Parmesan Reggiano, marinated Olives and sun-dried Tomatoes

WINE SUGGESTION: Frascati Superiore Terre dei Grifi, Fontana Candida, Lazio | ITALY £9.75

Plum Tomato and Buffalo Mozzarella Salad

On Iceberg Lettuce with Olives, Capers, chopped Onion, Pesto and Balsamic drizzle

WINE SUGGESTION: Errázuriz 1870, Peñuelas Block Sauvignon Blanc, Casablanca Valley | CHILE £6.95

Balsamic Garlic Prawns

Garlic and Balsamic marinated Prawns served on a Ragout of Mussels, Crab and Cherry Tomato

WINE SUGGESTION: Chablis, Louis Jadot, Chablis | FRANCE £9.95

Prosciutto Wrapped Pigeon Breast

With warm Mustard Potato salad and Greens

WINE SUGGESTION: Errázuriz 1870, Teno Block Merlot, Curico Valley | CHILE £8.95

Coquilles St. Jacques

Scallops with Potatoes and Mushroom sauce, the Great Hallingbury Manor way

WINE SUGGESTION: Chablis, Louis Jadot, Chablis | FRANCE £9.95

Soups

Minestrone Al Forno

Home-made Vegetable Soup with Courgettes, Carrots, Cabbage, Tomato and White Beans garnished with Pesto Crostini

£5.95

Village Chicken Broth

Simple Garlic flavoured Chicken broth comprising of diced Chicken, Carrots, Parsnip, Celery, Tomatoes and chopped Parsley served with Sour Cream on the side

£5.95

Main Courses

Seafood Offerings

Baked Sea Bass a La Greque

Baked fillet of Sea Bass with sliced Potato, Spinach topped with slices of Tomato and Onion and dressed with Garlic Olive Oil and Lemon juice served with Mescaline of mixed Greens

WINE SUGGESTION: Sancerre, Les Collinettes, Joseph Merlot, Central Vineyards | FRANCE £15.95

Cod Royale

Crowned with King Smoked Salmon and Horseradish crust accompanied by sautéed Swiss Chard, sliced Truffle and Cauliflower purée and Beurre Blanc

WINE SUGGESTION: Cono Sur Single Block Visión Viognier, Colchaga Valley | CHILE £16.95

Maple Gazed Salmon

Maple sauce marinated Scottish Salmon served with Garlic smashed Potatoes, French Beans garnished with Peppers and Chives

WINE SUGGESTION: Mâcon Rosé, Louis Jadot, Cotes Mâconnaise | FRANCE £16.95

Creole Prawns

Chardonnay and Garlic marinated King Prawns tossed in Pineapple infused Tomato sauce served with pilaf

WINE SUGGESTION: Blackstone Chardonnay, Monterey County | USA £16.95

Meat Delights

Aged Grilled Angus Beef Tenderloin Topped with Garlic Shrimp

With sautéed flat Mushroom, Spinach and Duchess Potatoes with a Cognac reduction

WINE SUGGESTION: Barolo Lo Zoccolaio, Domini Villa Lanta, Piemonte | ITALY £21.95

Sirloin Pizzaiola

7oz. Sirloin Steak cooked to your liking, topped with diced Tomato, Olives, Peppers, Basil, Onion, Olive Oil and Mozzarella Cheese served with Gratin Potatoes au jus and buttered Vegetables

WINE SUGGESTION: Chianti Riserva, Piccini, Toscana | ITALY £18.95

Grilled Venison Steak

Served with sweet Carrot, Onion and Potato roesti, braised Red Cabbage alongside Red Current reduction

WINE SUGGESTION: Château Musar Red Gaston Hochar, Bekaa Valley | LEBANON £18.95

Double cut Rack of Lamb with a Garlic Dijon Crust

With fine Green Beans, Ratatouille, Parmesan Potatoes and Rosemary jus

WINE SUGGESTION: Greenwood Pass Zinfandel, California | USA £18.95

Baked all natural Organic Chicken Breast

Prosciutto wrapped Chicken Breast stuffed with Escarole, Raisins, Pine Nuts and Mascarpone Cheese on a bed of Rice pilaf served with Rosemary jus

WINE SUGGESTION: Montagny 1er Cru La Grande Roche, Louis Latour, Cote Chalonnaise | FRANCE £15.95

Vegetarian Options

Vegetable Risotto

Risotto served with an assortment of Wild Mushrooms, Rocket and Parmesan shavings

WINE SUGGESTION: Oben Grove Riesling-Gewurztraminer, Rhein | GERMANY £10.95

Stack of Vegetables

Layers of marinated Eggplant, Courgettes, Onions, Tomato and Peppers served with Tomato sauce and topped with Parmesan shavings

WINE SUGGESTION: Frascati Superiore Terre dei Grifi, Fonatana Candida. Lazio | ITALY £10.95

Stir Fry Vegetables with Tofu

For the lovers of the Orient, assortment of Vegetables served with grilled Tofu and white Rice

WINE SUGGESTION: D'Vine Inzolia Sicilia, Sicilia | ITALY £10.95

Side Orders

French Fries or Chunky Chips £3.00

Mashed Potatoes £3.00

Garlic Sautéed Vegetables £3.00

Sautéed Spinach £3.00

Desserts

Cointreau Chocolate Panna Cotta

Italian dessert with Chocolate Orange Liqueur and mixed compote

WINE SUGGESTION: Château du Seuil, Cerons | FRANCE £6.75

Fresh Fruit Platter

Served with Cream or Sorbet

£5.95

Strawberry Crème Brûlée

Classical twist to the French dessert with Strawberries served with Lemon Sorbet

WINE SUGGESTION: Royal Tokaji Aszu 5 Puttonyos | HUNGARY £5.95

Apple Pie with Vanilla Ice Cream

Very English with Cinnamon shot and Vanilla Ice Cream

WINE SUGGESTION: Royal Tokaji Aszu 5 Puttonyos | HUNGARY £5.95

New York Cheese Cake

All the way from the U.S.A. a rich Cheese Cake served with Raspberry ripple

WINE SUGGESTION: Royal Tokaji Aszu 5 Puttonyos | HUNGARY £6.95

Cheese Board

A selection of fine British and French Cheeses

WINE SUGGESTION: Graham's LBV, Douro | PORTUGAL £7.95

Selection of fine Ice Cream and Sorbets

£5.95

We cannot guarantee no traces of nuts on all food prepared. In case of allergies please ask the Restaurant Manager or Head Chef.
Due to the high standards of our menu at the Great Hallingbury Manor, the menu contains mainly locally sourced produce including herbs picked from our own garden.

Prices include VAT at the standard rate and an optional service charge of 12.5% will be added to your bill.