



fishmore hall

Breakfast Menu

Fruit Juices:

Freshly Squeezed Orange Juice, Apple Juice & Pink Grapefruit Juice

Beverages:

Freshly Brewed Continental Coffee & Decaffeinated Coffee

Loose Tea Selection: Classic English Breakfast, Earl Grey, Jungpana, Splendid Oolong, Granny's Garden, Sweet Camomile, Jasmine Gold, Tarry Lapsang, Herbs & Ginger, Afternoon Gold, Moroccan Mint, Vanilla Roibosh

Cereals:

Assorted Breakfast Cereals or create your own Muesli

Baker's Basket:

Freshly Baked Croissants, Pain au Chocolat, Pain au Raisin, Brown & White Toast

Preserves & Spreads:

Selection of Fruit Jams, Marmalades & Honey
Unsalted or Salted Butter

From the Buffet:

Selection of Carved Melon
Platter of Cooked & Cured Meats
Platter of English Cheese
Fruit Bowl
Poached Fruits
Selection of Fruit Yogurts

From the Kitchen:

Fresh Fruit Salad
Traditional Porridge with Whisky & Brown Sugar Glaze or Fresh Fruit
Omelette with the filling of your choice
Eggs Benedict
Minute Steak, Sautéed Red Onions & Truffle

Fish:

Smoked Salmon & Scrambled Eggs
Grilled Kippers with Lemon Butter
Natural Smoked Haddock with Parsley Butter

Full English Breakfast:

Grilled Free Range Bacon, Traditional Pork Sausage, Sautéed Mushrooms, Grilled Fresh Tomato, Pan Fried Black Pudding, Free range Eggs prepared to your choice

If you have any special menu requirements, please do not hesitate to ask and we will do all we can to assist.

Lunch Market Menu

Parsnip & Thyme Velouté, Caramelised Apple

Natural Smoked Haddock Parsley, Egg Yolk, Curry Oil

Carpaccio of Rare Breed Beef , Truffled Green Beans, Pickled Girolles, Parmesan Shavings



Wild Mushroom and Tarragon Risotto Fresh Parmesan, Poached Hens Egg

Seared Salmon Tomato, Fennel, Tarragon

Loin of Pork Smoked Bacon, Apple, Madeira Jus



Sticky Toffee Pudding Pear and Ginger, Vanilla Ice Cream

Lemon Parfait Black Pepper Popcorn, Lemon Curd

Artisan Cheeses Fig & Almond Cake, Quince Jelly, Homemade Biscuits, Warm Fruit & Nut Bread

2 Courses £20.00 3 Courses £25.00
Coffee and Petit Fours £3.95

Afternoon Tea

Loose Leaf Tea Selection:

Classic English Breakfast, Earl Grey, Afternoon Gold, Jungpana, Tarry Lapsang, Splendid Oolong, Granny's Garden, Herbs & Ginger, Moroccan Mint, Sweet Camomile, Jasmine Gold & Vanilla Roibosh

Inclusive of Homemade Biscuits - £3.95 per person

Envelope Tea Selection

English Breakfast, Earl Grey, Darjeeling, Black Relax, Winterdream, Japan Classic, Jasmine, Roibosh Vanilla, Peppermint, Camomile, Verbena, Red Berries, Lemon Sky, happy Herbs, Silver Lime Blossom & Assam

Inclusive of Homemade Biscuits - £3.95 per person

Cold Semi Skimmed Milk is served with all Teas unless otherwise requested

The Coffee Selection

Cafetiere, Espresso, Cappuccino, Latte, Machiato, Mocha, Hot Chocolate

Inclusive of Homemade Biscuits - £3.95 per person

Hot Semi Skimmed Milk is served with all Coffees unless otherwise requested

Cream Tea

Homemade Scones Red Berry Compote & Clotted Cream A freshly Brewed Pot of Tea or Coffee - £5.50 per person

Fishmore Hall Half Tea

Homemade Scones, Fruit Cakes, Three types of Biscuits Red Berry Compote & Clotted Cream. A freshly Brewed Pot of Tea or Coffee - £8.50 per person

Fishmore Hall Afternoon Tea

Homemade Scones Fruit Cake Bakewell Tart Chocolate Éclairs Lemon Cake Lemon & Raspberry Meringues Three types of Biscuits Red Berry Compote & Clotted Cream Afternoon Tea Finger Sandwiches A freshly Brewed Pot of Tea or Coffee - £16.50 per person

(Champagne Supplement - £7.50 per person)

Available from 3.00pm - 5.30pm Daily

Bar Snacks

Mixed Olives, Warm Bread, Olive Oil & Balsamic - £4.95 for two people

Sandwiches

All served with Salad and Kettle Crisps, On White or Granary Bread

Cheese, Red Onion & Tomato
Turkey Salad & Cranberry
Smoked Salmon, Lemon & Black Pepper
Roast Beef & Rocket Mayonnaise
Tuna, Olive & Celery
Ham & Pommery Mustard

£6.95

Daily Soup & Crusty Bread Rolls
£5.95

Fishmore Hall Antipasti Platter
£18.00

Selection of Artisan Cheeses Quince Jelly, Fruit & Nut Bread
£8.50

Market Menu

Cured Salmon Elderflower, Beetroot Granite
£8.00

Beef Carpaccio Truffled Fine Beans, Pickled Wild Mushrooms, Parmesan
£8.95

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Roast Breast of Bakewell Duck Figs, Lime, Sweet Wine Jus
£22.00

Seared Brill Thyme Mash, Sweet & Sour Shallots, Hazelnuts
£18.95

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Chocolate Fondant Griottine's, White Chocolate Ice Cream
£8.50

Lemon Parfait Black Pepper, Caramel, Popcorn
£7.50

A la Carte

Confit Salmon Tomato & Anchovy, Black Olives, Fennel

Braised Pig's Cheek Langoustine, Celeriac, Anise

Lamb Sweetbreads Violet Artichokes, Wild Mushrooms, Eucalyptus

Goats Cheese Pannacotta Pickled Girolles, Rocket Purée

Beetroot Carpaccio Quails Egg, Truffle, Parmesan

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Mortimer's Forest Venison Sprouts, Caramelised Garlic, Smoked Chocolate

Wild Sea Bass & Scallop Watercress, Carrot & Cardamom

Slow Cooked Quail Breast, Leg & Egg

Risotto Butternut Squash, Caramelised Apples & Sage

Stuffed Baby Vegetables Cous Cous, Soft Herbs, Cream Cheese, Pine Nuts

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Chocolate Delice Coconut, Mango & Passion Fruit Flavours

Pear Mousse Warm Berries, Nut Crumble

Rum Roast Banana Coffee Jelly, Pistachio Ice Cream

Artisan Cheeses Fig & Almond Cake, Quince Jelly, Homemade Biscuits, Warm Fruit & Nut Bread

Two Courses - £38.50 per person
Three Courses - £46.50 per person

Coffee & Petit Fours - £3.95 per person

Taste of the Marches

With matching wines

Natural Smoked Haddock Parsley, Egg Yolk, Curry Oil
Tokay Pinot Gris, Pfaffenheim 2006 75ml

Braised Pig's Cheek Langoustine, Celeriac, Anise
Yalumba Shiraz Viognier, Barossa Valley, 2006 75ml

Beetroot Carpaccio Quails Egg, Truffle, Parmesan
Minervois Rosé, Château Villerambert Julien, 2006 75ml

Mortimer's Forest Venison Sprouts, Caramelised Garlic, Smoked Chocolate
Moko Matakana Estate, Hawkes Bay, 2006 100ml

Local Cheese

Ferreira Ruby Port 50ml

Pear Mousse Warm Berries, Nut Crumble
Gewurztraminer Vendanges Tardives René Muré, 2005 50ml

Six Course Taste of the Marches - £55.00 per person

Accompanying Wine List - £29.50 per person

(Last orders for this menu is 9pm)