

The Lime House Restaurant



Sunday 14th February 2010
£30.00 per person

Starters

Stilton Soufflé served with an Avocado & Grape Salad & a Port Vinaigrette

**

Char-grilled Asparagus served with a Poached Duck Egg & Black Pepper Hollandaise

**

Carpaccio of Venison served with a Waldorf Salad & Mulled Wine Chutney

**

Creamy Queen Scallop Risotto finished with Saffron

**

Main Courses

Slow Cooked Suckling Pig resting on Sweet Potato & Celeriac Mash
finished with an Apple & Sage Jus

**

Fillet of Yorkshire Beef en Croûte filled with Wild Mushrooms & Smoked Cheese
finished with a Madeira & Onion Jus

**

Fillet of Wild Seabass resting on a Roasted Pepper filled with Herb Couscous
finished with a warm Niçoise Compot

**

Ravioli of Butternut Squash, Sweet Potato & Parmesan served with a Basil & Chilli Salsa
& a Crisp Pak Choi Salad

**

All Main Courses served with a Selection of Vegetables

**

Desserts

Bitter Chocolate Tart served with Tia Maria Ice Cream

**

Artic Roll with Grand Marnier Ice Cream served with a
Warm Raspberry & Blueberry Compot & White Chocolate Syllabub

**

Rhubarb Cobbler served with Clotted Cream Ice Cream

**

A Selection of European Cheeses served with Biscuits, Fruit Bread & Chutney

**

a: 55 Goodramgate, York, YO1 7LS. **t:** 01904 632734 **e:** fishers@limehouse.fsnet.co.uk

i: www.limehouserestaurant-york.co.uk