



WASHBOURNE COURT

**Eton's A La Carte**

**First Courses**

**Chicken Consommé**

Clear Chicken Soup, Wild Mushrooms and Egg Yolk Ravioli  
*£7.00*

**Tomato Pressè**

Tomato and Basil Terrine, Cucumber Jelly and Tapenade  
*£8.00*

**Rabbit Salad**

Confit leg, Roasted Saddle of Rabbit, Crispy Carrot and Cress Salad, Truffle Oil Dressing  
*£11.00*

**Trio of Salmon**

Salmon Gravalax, Fish Cake and Ballantine, Lemon Oil  
*£13.00*

**Crab Tian**

Tian of White Crab and Avocado, Fennel Pannacotta and a Brown Crab Dressing  
*£14.00*

**Main Courses**

**Wild Seabass**

Pan-fried Wild Seabass, Deconstructed Ratatouille  
*£24.00*

**Assiette of Lamb**

Confit Lamb Cannon, Slow Roasted Belly and Shepherd Pie, Pea Puree, Mint Sauce  
*£27.00*

**Medley of Pork**

Roast Tenderloin of Pork, Confit Belly and Pork Dumpling, Apple and Blackberry Risotto  
*£20.00*

**Monkfish and Chips**

Poached Monkfish with Saffron Chips, Mushy Peas and Tartare Sauce  
*£22.00*

**Roasted Vegetable Torte**

Mediterranean Vegetable and Puff Pastry Pie, Crushed New Potatoes and Light Smoked Garlic  
Foam  
*£18.00*

Desserts

**Passion Fruit Soufflé**

Sweet Basil and Macadamia Nut Ice Cream, Rich Chocolate Sauce  
£8.00

**Trio of Strawberries**

Strawberry Jelly, Strawberry and Hazelnut Mille Feuille, Strawberry and Balsamic Ice Cream  
£10.00

**Hot Mango Tarte Tatin**

Lime Leaf Sorbet, Mango Daiquiri  
£9.00

**Assiette of Chocolate to Share**

White Chocolate Mouse, Bitter Chocolate tart, Orange Chocolate Ice Cream, Dark Chocolate  
Crème Brûlée, Milk Chocolate and Caramel Milkshake  
£18.00

**A Selection of Fine British and French Cheese, Celery and Water Biscuits**

£15.00

**Petit Fours**

£3.50

English breakfast tea £3.00

Infusions & fruit teas £3.00

Filter coffee £3.00

Espresso £2.50

Double Espresso £3.50

Latte £3.50

Americano £3.00

Cappuccino £3.50

Macchiato £3.50

Hot chocolate £3.00

*For guests on our dinner inclusive package, you have an allowance of £35 per person.*