



The Lodge Restaurant
at BLAKELANDS COUNTRY HOUSE

Autumn Dinner Menu

For September, October & November '09,
Served Wednesday & Thursday Evenings from 6.30pm
& Friday & Saturday Evenings from 7.00pm

Prices shown are optional 2 or 3 course prices.
2 Courses shown followed by 3 course option (in brackets)

To Start

Black Tiger Prawns
seared in garlic, chillies & fresh parsley butter

Garlic Mushroom Croustade
cream & tossed leaves

Black Country Faggots
& pea puree

Classic Waldorf Salad
apples, celery & walnuts (n)

French Onion Soup
welsh rarebit croutons

Potted Smoked Salmon
buttermilk scone

Country Pate
pickled red cabbage salad & melba toast

From the Land

Mustard Pork Chops - *buttered spinach & cooking juices*
two courses £17.00 (£21.00)

Lamb Shanks. Staffordshire Herd sourced - *roasted roots, proper gravy & fresh mint sauce*
two courses £20.00 (£24.00)

Pan Fried Chicken Breast - *ratatouille dressing*
two courses £18.00 (£22.00)

Chicken Welsh - *bacon, white wine & leek cream sauce*
two courses £16.00 (£20.00)

Chicken Pot Pies - *with mushroom & tarragon*
two courses £16.00 (£20.00)

From the Sea

Baked Trout - *dry cider & fennel*
two courses £20.00 (£24.00)

Plaice & Salmon Roulades - *poached fish fillets with a Champagne cream sauce*
two courses £19.00 (£23.00)

From the Grill

We only serve the finest Steak, matured for 14 days, sourced from Staffordshire & Shropshire herds supplied by Martin Thomas butchers of Pattingham

Classic Sirloin - *balsamic shallots, mini yorkies & cooking juices*
two courses £24.00 (£28.00)

Peppered Fillet Steak - *smothered with a peppercorn cream sauce*
two courses £26.00 (£30.00)

Fillet Steak Rossini - *pate topped, wrapped in smoked ham & fine brandy jus*
two courses £26.00 (£30.00)

Roasted Garlic Fillet Steak - *whole roast clove, melting butter*
two courses £26.00 (£30.00)

Vegetarian

Sweet Potato, Broccoli & Stilton Frittata
two courses £16.00 (£20.00)

Caramelised Onion & Goats Cheese Tarte - *sharp cheese sauce*
two courses £16.00 (£20.00)

Classic Mushroom Stroganoff - *wild mushrooms, brandy & cream*
two courses £16.00 (£20.00)

*For the Autumn Season,
all our main courses are served with new potatoes roasted in shallot butter
& Chunky Chips,
Savoy cabbage, carrots & broccoli*

*Prices shown are for your 2 course meal, prices shown in (Brackets) are charged
when 3 courses are taken*

Please note this is an Example Menu & may be Subject to Change

To Finish

Steamed Toffee Apple Pudding
custard

Black Forest Knickerbocker Glory
topped with fresh cream,

Raspberry & Rosewater Fool
*Blakelands raspberries & butter
biscuit curls*

Plum Galettes
pastry slice, sticky plums, cotswold double cream

Crepes Suzette
gran marnier & orange sauce

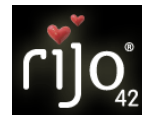
Chocolate & Baileys Cheesecake Pots
chocolate curls

Lodge Ice Cream Super Sundae

Autumn Cheese Selection
*Welsh Vintage Mature Cheddar,
Camembert , & English Stilton
with fig & walnut slice,
individually plated with crackers and biscuits.*

Prices are as appropriate to your main course selection

£1.75 per guest



Freshly Ground Arabica Beans

Cappuccino, Latte, Espresso, Moccachino, Latte Macchiato

Infusions

*Peppermint, Camomile, Earl Grey, Lady Grey, Darjeeling, Assam
or English Breakfast*

Hot Chocolate

Baileys Macchiato - £2.25

As well as a full range of Liqueur coffee's - £3.25

Steve Cartwright
Chef de Cuisine