



**The Vanilla Pod Restaurant**  
**31 West Street**  
**Marlow - Buckinghamshire**  
**SL7 2LS**

**Tel: 01628 898101**

**Fax: 01628 898108**

**Email: [contact@thevanillapod.co.uk](mailto:contact@thevanillapod.co.uk)**

**Website: [www.thevanillapod.co.uk](http://www.thevanillapod.co.uk)**

**FOR SPECIAL OFFERS  
 VISIT OUR WEBSITE**

**TODAYS LUNCH MENU 10 March 2009**

**(This menu changes every week)**

**2 COURSE £15.50**

**3 COURSE £19.50**

Seared Scallops with Tahitian Vanilla Risotto

Roasted Quail  
 with Carpaccio of Kohlrabi and Buttered  
 Brussels sprouts

Cream of Fennel Soup

\*\*\*\*\*

Roasted Cod on Lentils with Madeira Jus

Appleton Pork Loin with Quinoa Carrot Purée  
 and Confit Shallots

Cassoulet of Confit Duck Leg with Port Jus

\*\*\*\*\*

Honey Panna Cotta with Horlicks Ice Cream and  
 Honeycomb

Condensed Milk Crème Brûlée  
 with Banana Purée and Butterscotch Jelly

Selection of Cheeses with Chutney

\*\*\*\*

Coffee and Petit Fours £3.00

**The Restaurant is Air Conditioned**

**Open From Tuesday to Saturday**

**Lunch from 12:00 to 14:00**

**Dinner from 19:00 to 22:00**

**Closed on Sunday, Monday and Bank Holidays**

**The Gourmand Menu**

Ravioli of Woodland Mushrooms

\*\*\*\*

Seared Scallops with Bourbon Vanilla Risotto  
 and Rhubarb

\*\*\*\*

Granny Smith Apple Jelly

\*\*\*\*

Poached Sea Bass with a Fennel and Pollen  
 Cream

or

Fillet of Lamb with a Herb Crust and Boulangère  
 Potatoes

\*\*\*\*

Montbriac with Pear Chutney

\*\*\*\*

Pineapple Purée with Greek Yoghurt

\*\*\*\*

Bitter Chocolate Fondant with Coconut Rice  
 Pudding  
 and Vanilla Parfait

Menu **£ 50.00** per person

Coffee and Petit Fours **£ 3.00**

Selection of wines by the glass to accompany this  
 menu, available per person **£39.00** This menu is  
 designed to be enjoyed by the whole

# Menu à la Carte

## Starters

Warm Cured Salmon with Beetroot infused  
with Liquorice and Sorrel Salad

Snail Ravioli with Garlic Cream

Seared Scallops  
with Bourbon Vanilla Risotto and Rhubarb

Warm Salad of Quail Eggs and Asparagus  
and Hazelnut Foam

Pressed Terrine of ham Hock and Guinea  
Fowl with Shitake Mushrooms and  
Portobello Mushroom Vinaigrette

Cream of Bourbon Vanilla  
and Onion Soup

## Main Course

Roasted Hake with Salsify  
and Buttered Baby Gem Lettuce

Poached Sea Bass  
with a Fennel and Pollen Cream

Pan Fried Pollock  
on a Bed of Lentils and Madeira Jus

Fillet of Lamb  
with an Herb Crust and Boulangère Potatoes

Pot Roasted Cornfed Chicken  
with Apricot in Muscatel Wine and Quinoa

Roasted Pork Loin  
with Maple Syrup Carrot Risotto  
and Bacon Foam

Loin of Venison  
with Cherry Purée and Fondant Potatoes

As our produce is purchased freshly each day,  
please be understanding if certain dishes are not available.  
Some Dishes may contain trace of Nuts

## Desserts

Bitter Chocolate Fondant  
with Coconut Rice Pudding  
and Vanilla Parfait

Honey Panna Cotta  
with Horlicks Ice Cream and Honeycomb

Apple Strudel  
with Cinnamon Ice Cream

Hazelnut Mille Feuille  
with Bitter Chocolate Ice Cream

Condensed Milk Crème Brûlée  
with Banana Purée and Butterscotch Jelly

Selection of Cheeses  
with Chutneys

**£40.00 per person**  
**Coffee and Petit Fours £3.00**