

Welcome to the 1181 restaurant at Howfield Manor

Starters

Selection of charcuterie

Assortment of cured meat served with a mixed salad and warm bread

Salmon gravlax

Minute smoked cured salmon and Kentish apple served with blinis & sour cream

Terrine of the day

Chef's terrine served with baby leaves & chutney

Mixed skewers

Mixed skewers of lamb, beef & chicken marinated with tabouleh and spicy tomato sauce

Scallops

Seared scallops with a baby spinach & parmesan risotto and balsamic glaze

Soup of the day

Freshly made soup of the day with warm bread

Moules Marinieres (starter or main)

Mussels cooked in white wine, shallots, parsley & cream and warm bread

Main Courses

Baked cod

Cod cooked in thyme and rosemary mashed with potatoes, topped with breadcrumbs and baked served with a green salad

Lamb Tagine

Lamb & apricot stew served with Mediterranean vegetables

Howfield smoked sausages

Lentils & our own smoked sausages cooked in goose fat

Tuna steak

Grilled tuna steak served with couscous & Mediterranean vegetables

Veal Milanese

Pan fried English veal escalope coated in breadcrumbs, lemon butter & tagliatelle

Monkfish

Poached monkfish served with rice, vegetables & a red pepper cream

Chicken roulade

Stuffed with mozzarella & pesto served with savoy cabbage & mash

2 courses £19.95

Wild mushrooms en croute

Baked wild mushrooms with béchamel sauce & mixed salad

Rib eye steak

Served with homemade chips, salad & peppercorn sauce

Dishes to share

Lamb to share (for 2)

Roast lamb shoulder marinated in olives and herbs with potatoes and vegetables

Beef to share (for 2) £10 per person supplement

Roast fillet with chips, peppercorn sauce, red wine jus & vegetable served on a board.

Fish to share (for 2) £5 per person supplement

Fish assortment with rice & a lemon butter

Desserts

Chocolate and hazelnut mi-cuit

Chocolate cake with toasted hazelnuts

Pistachio and raspberry pavlova

Meringue with pistachio cream and fruit

Lemon meringue tart

A zesty lemon tart topped with soft meringue

Fig and almond tart

Fresh figs cooked in marzipan cream

Trio of crème brûlees

Orange, garden lavender & vanilla

Local cheeseboard

A selection of local cheeses, chutney & biscuits

Crepe suzette

A classic French dessert of crepes flavoured with Cointreau

Howfield profiteroles

Our own variety of profiteroles in a warm chocolate sauce

Desserts to share (for 2) £2.50 per person supplement

A selection of the above to share

Tea & Coffee available in the lounge

3 courses £24.95