



## OLD COURT SIGNATURE DISHES

We Pride Ourselves on Serving the Best Seasonal Local Produce We Can Find. All Our Lamb & Beef is Traditionally Reared at Risbury Court Farm in Herefordshire. Our Beef is Pedigree Hereford, a Traditional British Breed, Which We Age & Butcher on Site For 24 to 28 Days. Our Lamb is Mature & a Traditional Rich Dark Red Colour For Enhanced Flavour. Lamb Like it Used to Be.

This Menu Has Been Put Together Especially For Our Residents

### Starters

*Wye Valley & Severn Smokery Smoked Salmon on toasted Ciabatta with rocket leaves and Lemon Zest Sour Cream Dressing £8.95 GF available*

*Whole Oven-Baked Rosemary-Infused Camembert Cheese with Roasted Garlic and Ciabatta Bread £13.95 Ideal to share. (V) GF*

*Creamy Stilton and Garlic Wild Button Mushrooms on a Toasted Garlic Bruschetta £8.25*

### Mains

*Delicate Seabass Fillet with a Lemon Butter served with Herb Crushed New Potatoes and Seasonal Vegetables. £17.95 GF*

*Chargrilled Aubergine stuffed with Ratatouille Rice with a Rocket Salad £16.95 GF V VEG*

*Risbury Court Slow-cooked Lamb Shoulder on Creamy Mashed Potatoes and Roasted Carrots with a Mint Jelly Sauce (not for the faint hearted - an Old Court favourite, still on the menu after 14 years) £17.95*

*Chicken Supreme Stuffed with Brie Red Onion & Bacon lightly covered in a Garlic & Cream Sauce served with Roasted New Potatoes and Green Beans £17.95 GF*

*Pan-Fried Pedigree Hereford Ribeye Steak Cooked to Your Liking ( Medium is Best ) with a Whiskey Cream sauce, Sauté Potatoes and Green Beans £22.95*

*If you have any allergies or dietary requirements please let your server know and wherever best possible, we will adjust any dishes we can or suggest a suitable alternative. Most of our dishes can be made gluten free – please ask your server when your order is taken if you would like your dish gluten free.*

