



Lunch Menu

Entrees

Chef's homemade soup of the day V

Smoked trout with apple and walnut salad, horseradish crème fraiche

Smooth chicken liver parfait with onion chutney and toasted brioche

Warm salad of merguez sausages, roasted root vegetables
with minty yoghurt dressing and toasted flat bread

Filo pastry cup with camembert and cranberries, baked with herbs, toasted sour dough V

Mains

Twice cooked belly of pork, bramley apple puree, roasted carrots
and swede mash, fondant potatoes with hazy hog cider sauce

Roasted corn fed chicken breast set on a dolcelatte and ham potato gratin,
wilted baby leeks and red wine jus

Pan fried halibut on crushed new potatoes with cherry tomato salsa,
basil pesto and sautéed green beans

Pan fried calves liver with bacon, mustard mash and sautéed green beans

Ricotta gnocchi, sautéed mushrooms and herbs, parmesan cream and wild rocket V

From the Chargrill

Grilled salmon hollandaise with new potatoes (£3.75 supplement)

28-day aged Casterbridge 8oz Rib Eye steak (£4.85 supplement)

28-day aged Casterbridge 8oz Sirloin steak (£4.85 supplement)

Steaks are served with home cut triple cooked chips, mushrooms, tomato and local watercress
Available sauces Peppercorn, Béarnaise, Norbury Blue cheese or Mushroom £2.00 each

Sides: Chips, Mash, Roasted new potatoes, Green beans, Mixed vegetable,
Broccoli hollandaise, Onion rings or Mixed salad // £3 each



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Desserts

Poached fruit in red wine and spices, cinnamon crème fraiche, homemade shortbread

Apple and fruits of forest crumble served with cinnamon ice cream

White chocolate torte with raspberry sorbet and champagne jelly

Sticky toffee pudding with vanilla ice cream

Pavlova with mango cream and passion fruit coulis

Selection of ice cream & sorbets

Selection of English cheeses & biscuits (see over page)

Tea & Coffee

Freshly brewed tea or coffee // £2.50

Espresso // £2.40

Cappuccino // £3.25

Café Latte // £3.25

Hot Chocolate // £2.95

Liqueur Coffees (Bailey's, Whiskey, Brandy, Amaretto, Cointreau) // £5.50

2 Course £19.50 pp or 3 Course £22.50 pp

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish and meat dishes may contain bones and all dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.

A discretionary service charge of 10% will be added to your bill.



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Our Steak Selection

Only English beef, sired from traditional and continental cross beef breeds and sourced from selected farms, is used to produce Casterbridge. All our cattle are reared with animal welfare as a priority; proven by using only Red Tractor accredited farms. Our stringent sourcing process means we can fully trace every steak back to the farm it was born. It truly is a 'farm to fork supply chain'. All meat is processed in fully accredited abattoirs, improving animal welfare and reducing food miles. Carcasses are selected to strict specifications, based on the size of the eye, levels of intramuscular fat (marbling) and fat covering, which lend themselves to optimum eating quality. Casterbridge beef is matured on the bone to give its distinctive succulence and traditional flavor. In short, the perfect combination of traditional methods allied to modern practices to produce a contemporary product of the highest quality.

OUR LOCAL CHEESE SELECTION

Norbury Blue – Surrey

Started in 2001 Norbury blue soon became a cheese noted locally for its distinct taste and flavor. Derived from the closed herd of Fresian cows that have a rich and diverse diet. The fact that all the flavors are not cooked out with the commonly used pasteurization process also adds to the unique flavour. Norbury Park farm Cheese Company Ltd is a small family run company who pride themselves on their handmade artisan product and non-commercial attitude towards their much loved cheese that cannot be found in any supermarket.

Rosary Goat's Garlic and Herb Log - Hampshire

Rosary goat's cheese, flavored with garlic and herb, made by Chris and Clare Moody on the Hampshire and Wiltshire border, the pasteurized cheese is soft, fluffy and speckled with fresh herbs and garlic.

Waterloo - Berkshire

Waterloo cheese is a mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire, and is described as luscious and creamy with the sweetness of the rich milk and undertones of herbs and grass. The cheese is made from unpasteurized Guernsey milk sourced from a farm near Henley. A full-fat cheese, it has a fat content of 45%.

Mayfield Cut - Sussex

A semi-hard cheese with natural eyes and a creamy, sweet, nutty flavour. This cheese ages for five to seven months and is made from cow's milk. Mayfield won Gold with three starts at the Great Taste Awards, gold at the 2010 British cheese Awards and another Gold Medal the 2011 World Cheese Awards. Mayfield Cut is like an emmental with its large holes but tastes a lot sweeter and creamier; Mayfield takes 6 months to mature.



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