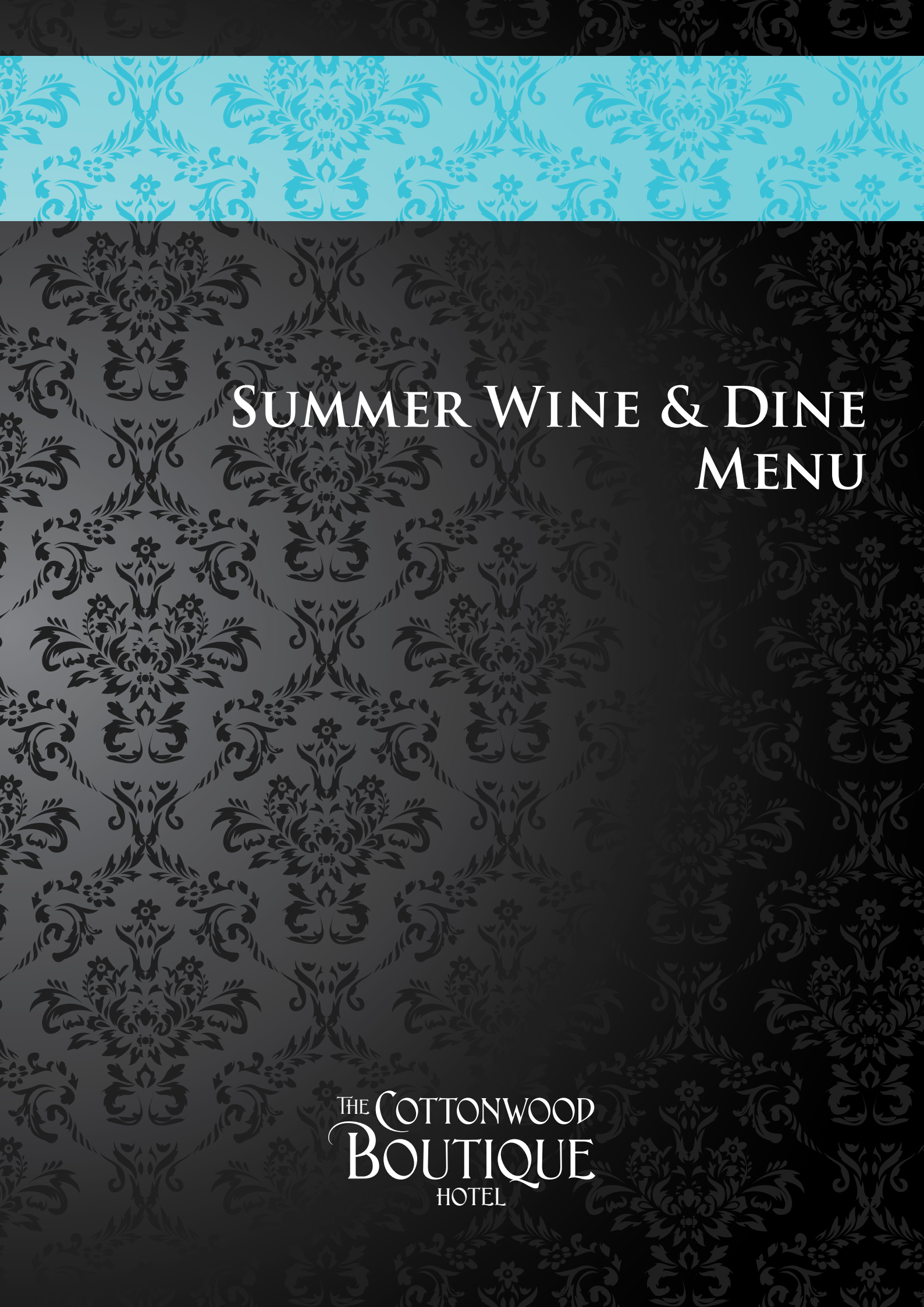




SUMMER WINE & DINE MENU

THE COTTONWOOD
BOUTIQUE
HOTEL

SUMMER WINE & DINE MENU

Inspired by the tasty light brasserie menus from abroad, the new summer Wine and Dine menu provides a choice of two or three courses with each individual course drawing on fresh, local, seasonal ingredients and includes a glass of wine.

Available 12 – 9pm daily

2 courses £14.95

including a glass of house wine (125ml). Add a third course for just £3.50.

Selection of bread and olives £1.95

STARTERS

Pea and mint soup with focaccia bread

Smoked haddock risotto with poached
hens egg

Buffalo mozzarella with vine ripened
tomatoes and a basil dressing

Ham hock and sultana terrine with pickled red
cabbage

MAIN COURSES

Catch of the day with hand cut chips
and tartar sauce

Fresh tagliatelle pasta with chicken, tarragon
and parmesan sauce

Chargrilled minute steak with fries and
garlic butter

Sautéed wild mushrooms on toasted brioche
with a chive, crème fraîche and red onion jam

Cold poached salmon salad with new potatoes
and a citrus mayonnaise

DESSERTS

Pudding of the day – Ask for today's tempting
treat

Carpaccio of pineapple with sweet chilli syrup
and bucks fizz sorbet

Dark chocolate tart with Cointreau creme
anglaise

Sticky toffee pudding butterscotch sauce and
vanilla bean ice cream

Selection of local cheeses Dorset blue vinny/
coastal cheddar/Tunworth soft/Isle of Wight soft/
Isle of Wight blue/rosary ash goats cheese
3 for £3.50 supplement

We also offer a full A La Carte menu

8/4/2013FV