Cally Palace
HOTEL & GOLF COURSE

DINNER MENU

Starters

Chicken, mozzarella and roast pepper terrine, pesto dressing

Tian of avocado salad, crayfish tails,
Thousand Island dressing, micro herbs

Crisp spiced confit of duck leg, filo basket,
ginger and soy dressing, wilted greens

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White onion velouté, parmesan shavings
Elderflower sorbet

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Main Courses

Seared Castle of Mey beef fillet, roast garlic mash, shallot purée, spinach, oyster mushrooms, tomato and tarragon jus

Steamed sea bream, lemon couscous, chive beurre blanc, asparagus, buttered leeks

Pan-fried pork fillet, Stornoway black pudding, Bramley apple purée, fondant potato, celeriac purée, calvados jus

Flageolet bean and mixed vegetable cassoulet, goat's cheese, dauphinoise crust

(Vegetables and potatoes or tossed side salad available on request)

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Desserts

Caramelised banana parfait, passion fruit and lime syrup, mango, coconut tuile

Summer berry and gooseberry meringue tartlet

Strawberry crème brûlée, shortbread fingers

OR

A selection of cheeses

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Served in the lounges:
Freshly-brewed or decaffeinated coffee or tea
Petits fours

£32.50 PER PERSON