



MERRILL HOUSE

3 COURSE - \$60 DINNER

FIRST

Carrot, Ginger and Orange Soup
Oxtail Consomme | with Pearled Vegetables

SECOND

Red Lentil Cutlets | With Tomato Sauce and Vegetable Medley
Chicken Cutlets Lyonnaise | With Onion and Thyme Sauce, Parmentier Potatoes
Poached Haddock Fillet | With Mousseline Sauce, Peas, Pearl Onions and Steamed
Potatoes
Braised Lamb Shank | With Buttered Turnips and Mint Sauce
Individual Beef Chuck Braised Steak | With Duchess Potatoes and Green Beans

DESSERT

Amaretti and Strawberry Trifle | With Syllabub, Marsala and Almonds
Waldorf Pudding | With Vanilla Custard with Apple, Sultanas and Walnuts
Treacle Tart | With Brown Bread Ice Cream
Edwardian Chocolate Swirl Cake | With Earl Grey Anglaise Sauce

 **COUNTYLICIOUS**

APRIL 4 - APRIL 28 2024



MERRILL HOUSE

\$60 DINNER CONTINUED

OPTIONAL SECOND COURSE

ADD \$20

Roasted Beetroot Salad | with Horseradish and Dill, Walnuts and Orange

Mushroom Vol Au Vent | Creamy Mushroom Sauté in Puff Pastry Shell

Lockets Savoury | Rarebit Made with Toast, Stilton and Gently Spiced Poached

Pear Served with a Rocket Salad

Seared Spatchcock Quail | With Butter Lettuce, Radishes and Peas, Dressed with
Salad Cream

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