

The Cedar Restaurant

*"Welcome to our autumn offering. I am proud to introduce exciting additions to the menu including a selection of my 'signature' dishes which are marked with an *.*

As always, you can be assured that each dish has been prepared with emphasis on flavour and freshness, using only the finest quality ingredients. The team and I hope you enjoy dining with us this evening and look forward to welcoming you back soon"

Andy Smithers, Head Chef

Starters

Freshly made soup of the day £5.25 +

Wild boar pate, apple chutney, toasted brioche £5.95

Smoked salmon, beetroot & horseradish salad £6.95 (£2supp) + (gf)

Prosciutto ham, fig & goats cheese salad with pesto £6.25 + (gf)

Thai style crab cakes with sweet chilli jam £5.95

Cantaloupe melon with forest berries £5.50 + (v) (gf)

Butternut squash and cumin soup with toasted pumpkin seeds £5.50 + (v) (gf)

Duck confit with sweet & sour cabbage £6.95 (£2supp)*

Pear & stilton salad with walnut dressing £5.75 + (v) (gf)

Main Courses

Cod loin in pancetta, black pudding bubble & squeak, lemon hollandaise £15.50

Wild mushroom filo pastry tartlet, new potatoes & a soft poached egg £14.25 (v)

Pork loin steak, mustard mash, sautéed leeks, cider jus £15.25

Steamed seabass fillet with spring onion & ginger, warm rice noodle salad £15.95 +

Tempura battered vegetables, steamed rice & dipping sauces £13.95 (v)

Spiced chicken satay, sweet potato & pak choi £15.25 (gf)

New season English lamb rump, dauphinoise potatoes, cauliflower puree & rosemary jus £20.95 (£7supp) (gf)

Main Courses (continued)

Chickpea, aubergine & okra curry, steamed rice, cucumber raita, coriander & roasted garlic naan bread £14.50 (v)

Griddled venison steak, celeriac dauphinoise, red cabbage & blackberry jus £19.95 (£6supp)* (gf)

Ricotta tortellini in a tomato & basil sauce with rocket & Parmesan £13.75 (v)

Horseradish & cous cous crusted salmon, new potatoes & cucumber & dill dressing £15.25 †

Grills

8oz Rump steak £17.95 (£4supp) (gf)

8oz Rib-eye steak £20.95 (£7supp) (gf) 

8oz Sirloin steak £19.95 (£6supp) (gf)

16oz T-bone steak £23.95 (£10supp) (gf)

All served with a grilled tomato, flat mushroom & chunky chips

Choice of one of the following sauces; béarnaise, garlic butter, peppercorn sauce, wild mushroom cream

Sides

French fries £2.95

Broccoli hollandaise £2.50

Sautéed spinach £2.75 †

Rocket & parmesan salad £2.95 †

Dauphinoise potatoes £2.50

Sugar snaps & green beans £2.75 †

Side salad £2.95 †

Chunky chips £3.25

† denotes healthy options

* denotes Hilton Avisford Park's Signature dishes

(gf) denotes gluten free dish. We also stock gluten free breads and can make gluten free sauces

(£supp) are an addition to the guests who have dinner vouchers or are on a dinner, bed and breakfast rate

Some dishes may contain traces of nuts. For further information, please check with your server



indicates where The Cedar Restaurant will donate £1 to Hilton Foundation on your behalf (www.hilton-foundation.org.uk)

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

Desserts

Apple tart tatin with caramel ice cream £5.95

Pear frangipane tart with vanilla mascarpone £5.25

Glazed pumpkin crème brulee with cinnamon shortbread £5.25*

Blackcurrant and apple cheesecake with roasted plums £5.25

Sticky toffee pudding with vanilla bean ice cream £5.25

Trio of chocolate, including crème brulee, upside-down cheesecake and gateaux opera £5.25

Miniature selection of the above desserts to share £10.50

Selection of British cheeses, fruit chutney, grapes & biscuits £7.95 (£3supp)

Dessert Wine

	125ml Glass	375ml Bottle
Orange Muscat & Flora Late Harvest Bin 43	£5.50	£16.00
Brown Brothers, Victoria, Australia, 2008/09		
A lively yet elegant dessert wine with a great intense flavour.		

Tea & Coffee

Speciality & Infusions

Everyday Tea, Earl Grey, Traditional English, Assam, Darjeeling, Green Tea, Camomile £3.30

Speciality Coffees

Espresso	£3.30	Americano	£3.60
Double Espresso	£3.50	Latte	£3.70
Cappuccino	£3.70	Hot Chocolate	£3.70

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