

The Cedar Restaurant

*"Welcome to our summer offering. I am proud to introduce exciting additions to the menu including a selection of my 'signature' dishes which are marked with an *. We have introduced some ingredients that are grown in the grounds of the hotel such as our lavender, lemon balm and elderflower.*

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 +

Duck pate, orange & onion marmalade, peppered bruschetta £5.50

Smoked trout fillet, potato & chive salad, horseradish crème fraiche £5.95 (gf)

Air dried Cornish ham, buffalo mozzarella & olive tapenade £6.25 + (gf)

Cured tomato & basil risotto fritter with red pepper chutney £5.50 (v)

Watermelon & feta with basil & balsamic £5.95 + (v) (gf)

Summer vegetable & cannellini bean minestrone £5.50 + (v)

Seared scallops, crisp pancetta & pea puree £8.95 (£4supp)* + (gf)

Asparagus, artichoke & Parmesan salad, walnut pesto £6.25 + (v) (gf)

Main Courses

Guinea fowl supreme, chive mash, red cabbage & red wine jus £14.95 (gf)

Roasted pepper & shallot tart tatin, pesto mascarpone £13.95 (v)

Slow cooked belly pork, sweet potato, bok choy & spiced soy dressing £15.25

Baked salmon & asparagus, saffron potatoes & hollandaise sauce £15.25 (gf)

Spinach & Dolcelatte roulade, vegetable Niçoise £13.75 (v)

Peppered hake fillet, buttered potatoes, pickled courgettes & red pepper coulis £15.50 + (gf)

New season English lamb rump, dauphinoise potatoes, ratatouille, honey & Avisford lavender jus £20.95 (£7supp)* (gf)

Main Courses (continued)

Cauliflower & potato curry, steamed rice, mango relish & coconut naan bread £14.50 (v)

Seabass fillet, crushed herb potatoes, broad bean dressing £15.25 + (gf)

Cajun chicken salad with mango salsa & sweet potato £14.95 + (gf)

Ricotta tortellini in roasted vegetable, tomato & mascarpone sauce £13.75 (v)

Grills

8oz Rump steak £17.95 (£4supp) (gf)

10oz Rib-eye steak £21.95 (£8supp) (gf)



10oz Sirloin steak £21.95 (£8supp) (gf)

8oz Fillet steak £24.50 (£10supp) (gf)

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

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

Sides

French fries with Parmesan & truffle oil £3.25

Dauphinoise potatoes £2.50

Peas in minted butter £2.50

Sugar snaps & red chilli £2.75 +

Sautéed spinach £2.75 +

Summer side salad £2.95 +

Rocket, red onion & parmesan salad £2.95 +

Caesar salad with pancetta crisps £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

Red berry Eton mess trifle £5.95

Morello cherry frangipane tart with white chocolate ice cream £5.25

Elderflower panna cotta with raspberry & Avisford lemon balm salad £5.25* (gf)

Chocolate & pecan brownie with pistachio ice cream £5.50

Passion fruit crème brulee with lavender shortbread £5.50

Summer berry & sparkling wine jelly £5.25 (gf)

Miniature selection of the above desserts to share £10.50

Selection of British cheeses, fruit chutney, grapes & biscuits £6.95 (£2supp)

Dessert Wine

125ml Glass 375ml Bottle

Sauternes Bin 42

£16.30

Les Garonnelles, Lucien Lurton et Fils, Bordeaux, France, 2007/08

A rich and luscious wine made in limited quantities, a classic sweet wine.

Orange Muscat & Flora Late Harvest Bin 43

£5.40

£15.30

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 £3.00

Speciality Coffees

Espresso	£3.05	Americano	£3.20
Double Espresso	£3.20	Latte	£3.35
Cappuccino	£3.35	Hot Chocolate	£3.40

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