**KINGFISHERS**

# SAMPLE LUNCH MENU

## MAIN COURSE

### Confit of Duck Leg
Tender duck leg slowly cooked in its own fat, finished with a silky red wine and berry jus.

### Pan-Fried Seabass Fillet
Delicate seabass fillet, pan-seared, served with a fragrant white wine and saffron sauce.

### Mushroom Wellington (V)
A medley of wild mushrooms sautéed with fresh tarragon, encased in golden puff pastry.
Served with a light vegetable gravy.

### Classic Tuna Niçoise Salad
Fresh tuna with crisp green beans, boiled egg, black olives, and anchovies,
served alongside lightly toasted ciabatta.

### Vegetable Selection
Honey-glazed carrots and tender broccoli florets.
Rosemary-infused fondant potato and dill-buttered new potatoes.

## DESSERT

### Traditional Dorset Apple Cake
Served warm with your choice of custard, cream, or ice cream.

*Food allergies and dietary requirements will always be catered for, and our chef can prepare alternative dishes to suit a resident's individual preference.*

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# SAMPLE SUPPER MENU

## MAIN COURSE

### Homemade Cream of Tomato & Basil Soup
Served with a freshly baked bread roll.

### Wholetail Scampi and Chips
Crisp wholetail scampi served with hand-cut chips, tangy tartare sauce, and a fresh lemon wedge.

### Three Cheese & Onion Quiche (V)
A rich blend of cheeses and caramelised onion in a buttery pastry shell,
served with a dressed seasonal salad.

## DESSERT

### Vanilla Crème Brûlée Cheesecake
Smooth vanilla cheesecake on a crunchy biscuit base,
finished with a caramelised sugar crust.

### Don't forget
Homemade sandwiches of your choice.
An assortment of cheese and biscuits
& New Forest ice-cream.

See our brochure to learn more.

REFINED LIVING
BY COLTEN CARE

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