



LA FLEUR DE LYS

RESTAURANT WITH ROOMS

Bleke Street, Shaftesbury, Dorset SP78AW

Tele 01747 853717, Fax 01747 853130

Email info@lafleurdelys.co.uk

DINNER MENU

Two Courses £32.00 Inclusive of VAT

Three Courses £40.00 Inclusive of VAT

STARTERS

A Smoked Salmon Nest with a Smoked Mackerel & Spring Onion Mousse
Topped with Smoked Mackerel & Served in a Light Horseradish Cream.

A Smoked Duck, Williams Pear, Blue Cheese & Fresh Fig Salad
With Walnuts & Spring Onions In a Rosemary Dressing,
Served with a Spicy Apple Relish and Brioche Toast.
(Can be Served as a Vegetarian option without Smoked Duck)

Hot Local Breast of Partridge wrapped in Prosciutto Ham,
Served with an Apple, Blackberry & Onion Chutney and a Blackberry Dressing.

Pan-Fried Local Scallops served on a Williams Pear Puree,
With Pancetta, Roasted Cherry Tomatoes & a Mild Chilli Dressing.
(Supplement £2.00)

A Plate of Thinly Sliced Scotch Smoked Salmon with Russian Black
Bread & Lemon, Served with a Dill & Olive Oil Dressing.

MAIN COURSES

All Main Courses Served With a Selection of Fresh Vegetables
Seared Loin of Sika Venison served on a Celeriac Puree with Roasted Figs,
In a Blackcurrant & Fig Sauce.
(Supplement £2.00)

Grilled Fillet of Local Brill Served on a Tomato, Red Pepper
And Marjoram Salsa with Mussels In a Creamy Garlic Sauce.

Pan-Fried Fillet of Beef Served with Baby Onions, Pancetta,
Roasted Garlic & Wild Mushrooms in a Port Wine Sauce.
(Supplement £4.00)

Pan-Fried Saddle of Dorset Lamb Served on Spinach
And Broad Beans in a Rich Dark Minty Sauce.

Traditional Roast Turkey with Chestnut Stuffing,
Chipolatas, and Cranberry Sauce.

Beetroot & Carrot Rissoles served with a Cranberry Chutney and Halloumi Cheese,
On Baby Spinach with Roasted Tomatoes in a Creamy Mushroom Sauce.



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DESSERTS

A Hot Strawberry Soufflé Served with a Vanilla Ice Cream and Dark Chocolate Sauce.
 (Please Allow 25 Minutes or Order with Main Course Thank You)
 (Supplement £3.50)

A White (or Dark) Chocolate Box Filled with a Raspberry Yogourt Ice Cream
 And Served with Fresh Raspberries & Clotted Cream.
 (Supplement £2.00)

A Rum Soaked Sponge Topped with Pineapple Ice Cream,
 Served with Macerated Dates & Pineapple in Light Rum & Pineapple Sauce.

A Lemon & Ginger Crème Brule Served with Chocolate & Ginger Brandy Snaps.

Hazelnut Beignet Soufflés served with a Coffee Liqueur Ice Cream and a White Chocolate Sauce

A Selection of Fine Local English Cheeses with Oatmeal Biscuits,
 Celery, Grapes and Walnut Bread.

Traditional Homemade Christmas Pudding with Clotted Cream & Brandy Sauce.

A Selection of Homemade Ice Creams & Sorbets

Fresh Strawberries or Raspberries Served with Clotted Cream

Service is at Your Discretion

Fresh Ground Coffee or Tea Infusions with Petit Fours £4.50

LIQUEUR COFFEES

Irish Coffee (Black Coffee, Jamesons Whiskey, Sugar & Cream) £8.00

French Coffee (As above with Brandy) £9.00

Other Liqueur Selections available Please Ask.

DESSERT WINES and PORTS

	1/2s	GLASS
	*****	*****
Sauternes Baron Phillippe de Rothschild 2017	£28.00	£10.00
Château de Cros Loupiac 2015	£28.00	£8.00
Nederberg Noble Late Harvest Reserve 2018	£27.00	£9.00
Dow's L.B.V. 2012		£7.00
Grahams Malvados 2005		£10.00
Neipoort Senior Tawny		£10.00

WE ALSO STOCK A RANGE OF BRANDY'S, CALVADOS & ARMAGNAC'S PLEASE ASK

Please Note : Smoking or E Cigarettes are NOT Permitted in the Hotel, Smokers may Smoke in the courtyard
 Outside All dishes served at La Fleur de Lys are NOT made in an Allergen-free Kitchen and may contain traces of
 Celery, Cereals, Nuts, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame seeds, Soya & Sulphur
 So are NOT suitable for those Highly Allergic to these products.

For allergy Advice on individual dishes please ask.