

Bleke Street, Shaftesbury, Dorset SP78AW Tele 01747 853717, Fax 01747 853130 Email info@lafleurdelys.co.uk

5 Course Tasting Menu

The Tasting Menu Must Be Ordered by the Entire Table 5 Courses with No Wine Selection £66.00 Per Person Add £29.00 Per Person with Wine Selection Wines are 2 x 125ml Plus 2 x 50ml Dessert Wines

Lightly Marinated Smoked Salmon and Fresh Cornish White Crab Served with Pink Grapefruit & Pickled Cucumber in a Lime Yogurt Cream, Topped with a Soft Boiled Quails Egg. (Banfi San Angelo Pinot Grigio Toscana 2022) Italy

Grilled Fresh Figs topped with Local Goats Cheese and Crispy Ham Served with a Salad of Shitake Mushrooms, Apple, Chicory & Pea Shoots in a Raspberry Dressing.

Roasted Double Breast of Partridge served on a Apple Puree With Glazed Plums & Baby Onions in a Port Sauce. (Chateau Barrabaque Canon-Fronsac 2020) Grand Vin Bordeaux France

3 Local English Cheeses with Celery, Grapes and Walnut Bread. Terra Georgia Saperavi Semi Sweet, Kakheti Kindzmarauli 2022 Georgia.

A Yuzo & Mint Parfait On Crushed Strawberries Served with Strawberries and Kiwi Fruit. Mouton Cadet Baron Philippe de Rothschild 2010 Sauternes.

Fresh Ground Coffee or Tea Infusions with Petit Fours £5.00

Please Note No Smoking or E Cigarettes are 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, Lupine, 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 to see our allergy sheet.

La Fleur de Lys Restaurant with Rooms Bleke Street, Shaftesbury SP7/8AW/01/747/85371/7/info@lafleurdelys.co.uk

La Fleur de Lys is a Limited Company

VAT No 819 0651 28