

# PRESTED HALL

## HEALTH CLUB & SPA

### Sample Dinner Menu

#### Starters

**Prested Hall organic carrot and coriander soup (v)**  
with parsley pesto and homemade walnut bread

**Salt beef croquettes**  
with gooseberry ketchup and pickled onion rings

**Pan-fried tiger prawns**  
with avocado puree and a mint, melon, cucumber and chilli salsa

**Smoked ham hock terrine**  
with toasted focaccia, fig chutney and pickled radish

#### Mains

**Slow cooked Dingley Dell belly of pork**  
with sweet potato mash, spiced red cabbage, curly kale and cider apple sauce

**Prested Hall organic broad bean, pea and mint risotto (v)**  
blanketed with shaved parmesan and wild garlic pesto

**Red mullet**  
with squid ink linguine tossed in chilli and garlic, served with sundried tomato and rosemary focaccia

**Braised lemon and honey chicken**  
with smoked pancetta, heritage beetroot and feta salad

#### Desserts

**Prested Hall organic strawberries**  
with berry compote, crushed meringue and Cornish clotted cream

**Tonka bean pannacotta**  
with Prested Hall organic rhubarb, honeycomb and vanilla ice cream

**Hot chocolate fondant**  
with caramelised bananas, raspberry sorbet and crystallised mint

**White chocolate and passionfruit cheesecake**  
with blackberry coulis and lemon and ginger sorbet

**2 courses £12.50 or 3 courses £15.95**

Everything on our menu is freshly prepared in our kitchen. A selection of teas, coffee and cold drinks are available at The Club Bar. We have a large organic garden and aim to use as much produce as possible from this.