

MIRABELLE DINNER
Market Menu 26th January 2024

STARTERS

Chef's Tomato Soup

Toasted Croutons

Chicken Liver Pate

Seasonal Leaves, Homemade Fruit Chutney,
Toasted Ciabatta

Cray Fish and Prawns

Seasonal Leaves, Cherry Tomato, Cucumber,
Mari Rose Sauce

Torched Goats Cheese

Rocket salad, Diced Beetroot, Plum & Apple
Chutney, Toasted Walnut,

MAINS

Pan Roasted Chicken Breast

Creamy Mash, Seasonal Vegetable
Chefs Pan Gravy

Herb Crusted Fillet of Hake

Creamy Mash, Seasonal Vegetables
Lemon Beurre Blanc

Slow Roasted Belly of Pork

Creamy Mash, Seasonal Vegetables
Creamy Mustard Sauce

Open New Forest Mushroom Pie

Sautéed Wild Mushrooms, Baby Spinach,
Chardonnay Cream Sauce, Puff Pastry Slice

DESSERTS

Warm Dorset Apple Pie

Served with Creamy Custard

Banoffee Tart

Caramel Cream, Glazed Banana

Indulgent Pavlova

Vanilla Cream, Berry Compote

Various Ice Creams

Fresh Fruit Salad

Selection of Cheese & Biscuits

SUPPLEMENT MENU

STARTERS

Crispy Salt & Pepper Squid Rings - £5

Mixed Leaves, Chillies, Spring Onion,
Citrus Aioli Dip

Tempura Prawns - £5

Bloody Mary Aioli

MAINS

Pan Fried Sirloin Steak - £11

8oz Pan Fried Fillet Steak - £13

Grilled Mushrooms & Tomato, Chunky Chips
(Pink Peppercorn or Isle of Wight Blue, or
Thyme and Redcurrant Jus)

Chunky Chips - £5.50

Mixed Salad - £5.50

A discretionary 12% service charge will be applied for tables of 4pax and over, and divided to all staff involved in the F&B operation.

Food Allergy Notice - If you have allergy or special dietary requirements, please inform your waiter.

3 Course's NON RESIDENT: £33.50pp | 3 Course's RESIDENT: £29.50pp

2 Course's NON RESIDENT: £31.50pp | 2 Course's RESIDENT: £25.50pp