

## **BREAKFAST**

### **Continental Buffet**

Freshly Baked Pastries, Cereal, Toast & Preserves  
Selection of Fruit Juices, Tea or Coffee

*Non-Resident Continental Breakfast £10.95 per person*

### **Cooked Breakfast**

Traditional English Breakfast

Bacon, Sausage, Eggs (scrambled, fried, boiled or poached), Mushroom, Tomato, Black Pudding & Toast

Vegetarian Option

Vegetarian Sausage, Eggs (scrambled, fried, boiled or poached), Mushroom, Tomato, Spinach & Toast

### **Porridge**

### **Smoked Salmon & Scrambled Eggs**

*Non-Resident Full Breakfast £14.95 per person*



## **MORNING COFFEE**

**Fresh Ground Arabica Coffee or Decaffeinated Coffee:** *A wonderfully smooth and aromatic ground coffee* **£2.75**

**Espresso or Double Espresso:** *A short, bold burst of flavour topped with a 'crema'* **£2.00, £2.50**

**Cappuccino:** *A combination of intensely dark espresso and hot foamed milk.* **£3.50**

**Café Latte:** *The smooth and creamy classic - steamed milk and a shot of intense espresso.* **£3.50**

**Mocha:** *Espresso, chocolate syrup, and steamed milk, topped with cocoa powder.* **£3.50**

**Hot Chocolate:** *Deliciously creamy, wonderfully comforting.* **£3.50**

**Tea Infusions Including Fruit and Herbal** **£2.50**

**Chef's Selection of Cakes and Freshly Baked Pastries** **£3.50**

*Each week, Chef will choose a different selection of cakes to serve but these will always be fresh, homemade cakes baked on site. May include walnut, chocolate, lemon, fruit, sponge cakes, muffins and homemade biscuits*

# Offley Place

COUNTRY HOUSE HOTEL

**Breakfast is served in the Spencer Restaurant and Oriental Bar** Monday to Friday 7.00am – 9.00am & Saturday, Sunday & Public Holidays 8.00am – 10.00am \* Between 6-7 Monday to Friday and 7-8 Saturday, Sunday and Public Holidays we can only offer Continental Breakfast  
**Morning Coffee is served in the Hotel Lounges and the Garden Terrace** Monday to Saturday 7.00am – 12noon

## SNACK MENU

### **Selection of cold sandwiches £5.50**

*Ham, Tomato & Mustard*

*Cheese & Pickle*

*Roast Beef & Horseradish*

*Smoked Salmon & Cream Cheese*

*Roast Chicken Salad*

### **Club Sandwich £7.50**

*Bacon, Chicken, Lettuce & Tomato*

*Sandwiches available on white or granary bread or white baguette. Served with homemade game chips & salad.*

### **Steak Baguette £8.50**

*Steak cooked to your requirements served in a crusty baguette served with homemade game chips and salad*

### **Chefs soup of the day £4.50**

*served with home baked bread*

### **Ploughman's £7.50**

*cheese selection, chutney, tomato and pickles with homemade bread*

### **Caesar Salad £5.50**

*crisp lettuce with croutons and a creamy Caesar dressing*

### **With Chicken £7.50**

### **Smoked Salmon Platter £7.50**

*Smoked Salmon, Served with Olives, Capers, Salad and buttered brown bread*

**SNACKS served in the Bar, Hotel Lounges and the Garden Terrace** Monday to Saturday 10.00am – 7.00pm & Sunday 10.00am – 5.30pm  
**also available as Room Service subject to availability** Monday to Sunday 10.00pm – 7.00am



## AFTERNOON TEA

### **Cream Tea £6.95**

*a selection of Indian and Herbal Infusions with a warm scone, jam preserve and clotted cream*

### **Traditional Afternoon Tea £10.95**

*a selection of Indian and Herbal Infusions, warm scones, fruit preserve and cakes*

### **Traditional Afternoon Tea with Sandwiches £14.95**

*a selection of Indian and Herbal Infusions, warm scones, fruit preserve and cakes and a selection of cold sandwiches*

### **Offley High Tea £24.95**

*Half bottle of Champagne served with Strawberries, warm scones, fruit preserve and cakes and a selection of cold sandwiches*

# Offley Place

COUNTRY HOUSE HOTEL

*AFTERNOON TEA is served in the Hotel Lounges and the Garden Terrace every day 2.30pm – 5.30pm*

# Offley Place

COUNTRY HOUSE HOTEL

## **LUNCH**

***is served in the Spencer Restaurant and Conservatory***

Monday to Saturday	12.00 noon – 2.30pm
Sunday	12.00 noon – 3.30pm

## **Starters**

### **Homemade soup**

Chefs fresh soup of the Day

*£4.50*

### **Classical Moules Mariniere**

Mussels cooked in a rich white wine, cream, garlic with shallot and parsley sauce

*£7.50*

### **Platter of Smoked Fish**

Selection of Smoked fish with dill and caper sauce. Served with brown bread and butter

*£7.50*

### **Pan Seared Pigeon Breast**

On black and white pudding mash with a rich Madeira Jus

*£8.50*

### **Taine of Melon**

On rocket leaves with prosciutto ham and sweet balsamic dressing  
or with soft fruits and coulis

*£6.50*

### **Grilled Asparagus with Sea Salt and Lemon Oil**

Under a soft poached egg and parmesan shavings

*£7.50*

## **Sorbet**

*£4.50*

### **Homemade Sorbet**

Cassis

Lemon

Orange

Blackcurrant

Apple

Raspberry & Black Pepper

## **Main Courses**

### **Chefs Special Fresh Fish of the Day**

With crushed new potatoes, wilted spinach served with a mussel beurre blanc  
*£17.50*

### **Pan Fried Fillet of Sea Bass**

Served on a tarragon, shallot and mushroom farce, minted new potatoes  
and a tomato and coriander sauce  
*£18.50*

### **British Fillet Steak**

Pan seared with a crisp root vegetable rosti potato cake, glazed shallots and a  
red wine and thyme Jus  
*£19.50*

### **Oven Baked Rack of Lamb**

On parsnip puree, red cabbage served with a rosemary, mint and red currant jelly glaze  
*£17.50*

### **Honey Glazed Gressingham Duck Breast**

On Lyonnais potato with sweet crushed vegetable served with  
an orange and Cointreau sauce  
*£16.50*

### **Baked Pithivier of Cajun Mediterranean Vegetables**

On a seared cherry tomato and mozzarella salad  
*£13.50*

## **Side orders**

Buttered Asparagus spears  
*£3.50*

Wilted spinach  
*£3.50*

Panache of vegetables  
*£5.50*

Ratatouille  
*£3.50*

## Desserts

**Warm Dark Chocolate Fondant**  
with homemade pistachio ice cream  
*£6.50*

**Steamed Treacle Sponge Pudding**  
served with hot custard  
*£5.50*

**Pear Poached in Mulled Wine**  
drizzled with toffee sauce and served with vanilla ice cream  
*£6.50*

**Vanilla Crème Brulee**  
with a walnut shortbread biscuit and poached strawberries  
*£6.50*

**Honey Infused Panna Cotta**  
served with a brandy snap basket filled with kumquat confit  
*£7.50*

**Cheese platter**  
selection of cheeses with fresh grapes, crisp apple and biscuits  
*£8.50*

## Coffee

Fresh Ground Coffee	<i>£2.75</i>	Decaffeinated Coffee	<i>£2.75</i>
Espresso	<i>£2.00</i>	Double Espresso	<i>£2.50</i>
Cappuccino	<i>£3.50</i>	Café Latte	<i>£3.50</i>
Irish Coffee	<i>£5.50</i>	Calypso Coffee	<i>£5.50</i>
Jamaican Coffee	<i>£5.50</i>	French Coffee	<i>£5.50</i>

## Digestives

*£4.25*

Grand Marnier  
Bailey's Irish Cream  
Cointreau  
Calvados  
Amaretto

Drambuie  
Tia Maria  
Grahams LBV  
Taylor's LBV Port  
Bénédictine