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**SELBORNE**  
GOLF ESTATE, HOTEL & SPA



**Lord Selborne**

## **STARTERS**

### **Escargot**

Succulent snails braised and served in a spinach, blue cheese & garlic sauce, then topped with diced bacon.

### **Seafood Chowder**

Choice seafood cooked with sweetcorn & potato cubes & served under a layer of crispy puff pastry.

### **Calamari**

Grilled, fried or cajun-style calamari tubes infused with your choice of lemon or garlic sauce.

### **Steak Trinchado**

Spicy braised beef in a hearty green peppercorn gravy.

### **Cold Meze Vegetarian Platter**

Selection of grilled & marinated seasonal vegetables, dolmades, olives & feta.

## **MAINS**

All Mains are served with either savoury rice, creamed potatoes, chips, side salad or seasonal vegetables.

### **Selborne Chicken & Prawn Curry**

Tender chicken & succulent prawns cooked in a creamy tomato curry sauce. Served with Basmati rice, sambals & poppadums.

### **Lamb Shank**

Slow-roasted lamb shank served with our homemade, classic red wine & rosemary jus.

### **Beef Fillet**

Grilled beef fillet served on buttered vegetables. Accompanied with your choice of mushroom, pepper or cheese & garlic sauce.

### **Catch of the Day**

Grilled, baked or pan-fried. Linefish served with your choice of lemon butter, garlic or peri-peri sauce.

### **Seafood Platter**

Linefish, 4 to 6 prawns, mussels & calamari served with your choice of lemon butter, garlic or peri-peri sauce.

## **DECADENT SELECTION**

### **Malva Pudding**

True decadence - a syrup-soaked sponge, served with hot, homemade custard.

### **Trio of Classics**

Deconstructed cheesecake, chocolate mousse & milk tart set on pistachio biscuit crumb.

### **Tropical Tempura**

Tempura-style battered banana & pineapple served with tasty dips & vanilla ice-cream.

### **Classic Crème Brûlée**

Silky-smooth rich custard base topped with glazed caramel sugar.

### **Tiramisu**

Classic Italian chocolate-dusted layers of mascarpone cheese & infused with coffee

### **Selborne Cheese Board**

Selection of five choice cheeses served with crackers, preserves & pickles.

**\*\*Pair your Selborne cheese board with a selection from our wine list\*\***

## FROM THE BARISTA

Dom Pedro

Irish Coffee

Americano

Café Latté

Cappuccino

Hot Chocolate

Selection of Tea

## FROM THE BAR

Amaretto Disaronno Liqueur

Amarula Cream

Drambuie Liqueur

Frangelico Liqueur

Kahlua Coffee-Flavored Liqueur

KWV 20-Year-Old

Hennessy Very Special Cognac