

**NUTFIELD PRIORY HOTEL & SPA**

**The Cloisters Restaurant**

**Table d'hôte Menu**

Cream of Courgette and Thyme Soup  
with Herb Crème Fraiche

Warm Poached Asparagus with Poached Quail Eggs  
and Chive Butter Sauce

Pressed Terrine of Cornfed Chicken and Chorizo, Cress Salad,  
Spiced Orange Reduction

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Confit of Gressingham Duck Leg, Spring Onion Crushed Potatoes  
and Spiced Asian Jus

Assiette of Sea Bass, Cod and Salmon, Garlic and Rosemary Infused Potatoes  
with a Red Chard and Rocket Salad

Whole Roasted Bell Pepper Filled with Spiced Cous Cous, Topped  
with Halloumi Cheese Finished with Herb Oil

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Dark Chocolate Truffle Torte  
with Clotted Cream Ice Cream

Delicate Passion Fruit Mousse  
with Kumquat and Lime Compote

Raspberry and Mint Crème Brulee  
with Sable Fingers

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Freshly Brewed Coffee served with Petit Fours

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Thirty Six Pounds

Additional vegetables are available should you require them.  
Some of our dishes contain nut or nut oils in their preparation  
Some of our dishes may contain ingredients produced from Genetically Modified Soya and/or  
maize, please ask staff for more details. For the comfort of other guests we request that you  
refrain from smoking and from using mobile phones in the restaurant