

# THE HORNERD DORSET INN

## CELEBRATING 40 YEARS

*(Served daily from Late September through Mid-November)*

Signature Hot Cheese Soufflé



Glass of House Champagne



Consommé Brunoise

*Beef Consommé with Tiny Vegetables*

*or*

Soup du Jour

*Seasonal Soup*



Salade Tiede de Canard

*Warm Slow Roasted Duck Salad with Endive,  
Shaved Pear and Walnut Vinaigrette*

*or*

Scampi

*Sautéed Shrimp with Olives, Capers, Roasted Pepper Aioli, Lemon Confit*



Seasonal Sorbet



Veal Horned Dorset

*Sautéed Escallop of Veal topped with Mushroom Mousse,  
Avocado, Bleu Cheese and a Light Tarragon Sauce*

*or*

Salmon en Croute

*Salmon, Spinach and Scallop Mousse Baked in a Puff Pastry Shell*



Mousse au Chocolat a la Andre

*Chocolate Mousse in a Meringue Shell, Coffee Anglaise*

*or*

Tarte Tatin

*Wratten Orchard Cortland Apples, Puff Pastry, Caramel,  
Cheddar Ice Cream, Farmers Cheese*



**\$65 p.p.**

*(tax and gratuity not included)*

