

Hanson at the Chelsea

Good food guide 2010 & 2 AA rosette recommended 2011



Set Lunch

2 Courses £12.95 3 courses £16.95

Starters

Warm breads with feta, olives & tapenade
Homemade focaccia with goats cheese & red onion marmalade, sauce vierge
Choice of freshly prepared soups with olive oil croutons
Chicken liver parfait with pear & date chutney
Homemade fishcake with cockle & tomato relish, tartare sauce
Fresh crab & crevettes with smoked salmon, chilled melon & avocado (+£1.00)

Main courses

Bread crumbed chicken with wild mushroom fettuccini & salsa verde
Confit of English duck, gratin potatoes, bacon & lentils
Smoked haddock & salmon linguini with fresh chives, rocket & parmesan
Prime rump of beef with Diane sauce (+£2.00)
Fresh hake goujons with hand cut chips & homemade tartare sauce
Portobello mushroom with risotto, butter crumble & tomato coulis

Desserts

Baileys crème brulee with a hard sugar glaze
Sticky toffee pudding with vanilla ice cream
Honey & whiskey bread & butter pudding
Freshly baked mascarpone & raspberry cheesecake with fruits & coulis
Steamed chocolate sponge pudding with chocolate fondant & anglaise sauce

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