

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

28 day aged rump of beef with grill garnish, bearnaise or au poivre sauce both with
hand cut chips +£2.00

Baked hake fillet with risotto & Welsh cheese crumble, chive beurre blanc

Rib of pork with mushroom & Madeira sauce

Confit of English duck, gratin potatoes, bacon & lentils

Hansons tempua fish with hand cut chips & tartare sauce

Smoked haddock & salmon linguini with fresh chives, rocket & parmesan

Portobello mushroom with risotto, butter crumble & tomato coulis

Desserts

Baileys crème brulee with a hard sugar glaze

Plat au fromage

honey & whiskey bread & butter pudding

Freshly baked mascarpone & raspberry cheesecake with fruits & coulis

Steamed chocolate sponge pudding with chocolate fondant & anglaise sauce