

MIRABELLE DINNER

Market Menu

15th October 2025

STARTERS

Thai Spiced Lentil Soup

Toasted Croutons

Sliced Serrano Ham

Seasonal Leaves, Homemade Chutney, Olives
Ciabatta Toast, Balsamic Syrup

Smoked Mackerel Fillet

Seasonal Leaves, Cucumber, Cherry Tomatoes,
Dill Crème Fraiche

Crispy Vegetable Samosa

Seasonal Leaves, Lime & Chilli Yogurt Dip

MAINS

Chargrilled Turkey Escalope

Parsley New Potatoes, Seasonal Vegetables,
Parsley & Stilton Sauce

Baked Fillet of Haddock

Parsley New Potatoes, Seasonal Vegetables,
Creamed Leek Sauce, Lemon

Confit of Duck Leg

Parsley New Potatoes, Seasonal Vegetables,
Thyme & Orange Jus

Leek & Potato Bake

Baby Spinach, Sautéed Leeks, Garlic Cream
Sauce, Cheesy Crust

DESSERTS

Warm Raspberry Clafoutis

Served with Creamy Custard

Mango & Passion Cheesecake

Forest Fruit, Vanilla Cream

Cream Filled Profiteroles

Vanilla Cream, Chocolate Sauce

Various Ice Creams

Vanilla | Strawberry | Chocolate

Fresh Fruit Salad

SUPPLEMENT MENU

STARTERS

Crispy Salt & Pepper Squid Rings - £5

Mixed Leaves, Chillies, Spring Onion,
Citrus Aioli Dip

Tempura Prawns - £5

Bloody Mary Aioli

MAINS

Pan Fried Sirloin Steak - £11

8oz Pan Fried Fillet Steak - £13

Grilled Mushrooms & Tomato, Chunky Chips
(Pink Peppercorn or Isle of Wight Blue, or
Thyme and Redcurrant Jus)

Chunky Chips - £5.50

Mixed Salad - £5.50

Food Allergy Notice - If you have allergy or special dietary requirements, please inform your waiter.

3 Course's NON RESIDENT: £33.50pp | 3 Course's RESIDENT: £29.50pp

2 Course's NON RESIDENT: £31.50pp | 2 Course's RESIDENT: £25.50pp

A discretionary 12% service charge will be applied for tables of 4pax and over, and divided to all staff involved in the F&B operation.