

# LYSSES HOUSE HOTEL



## The Richmond Restaurant Menu Selections

**We are pleased to offer freshly prepared food, cooked to order.  
This, combined with the service of our friendly restaurant  
team, will ensure an enjoyable experience  
for any occasion.**

Reservations are strongly advised

Children under 5 eat free, from 5 to 12 years half price.  
A children's menu is available on request

Our lunch and dinner menus change daily.  
At both lunch and dinner, parties of 15 or more will be  
presented with a slightly smaller version of the set menu.  
This will still include 4 choices within each course.

The grill menu is available at both lunch and dinner.

Please do not hesitate to contact us if you wish to  
discuss your own personal requirements.

If you have an allergy or dietary requirement please speak to a  
member of staff before placing an order.

We also serve tea and coffee throughout the day  
in the lounge and bar or on the garden terrace.

Gift vouchers are available to buy and make the perfect present.  
Please ask at reception

# Lysses House Hotel

Clive Wright, Food & Beverage Director  
and  
James Hayward, Restaurant Manager  
are pleased to offer

## The Richmond Restaurant Menu Selection

### Lunch

**Monday to Friday**

**12 noon to 1.45pm last orders**

2 course menu £17.00

3 course menu £21.00

### Sunday Lunch

**12 noon to 2.30pm last orders**

2 course menu £19.95

3 course menu £22.95

### Dinner

**Monday to Saturday**

**7.00pm - 9.45pm last orders**

2 course menu £28.50

3 course menu £31.50

All our prices include VAT at the current rate.  
Service at customers discretion

LYSSES HOUSE HOTEL  
&  
RICHMOND RESTAURANT  
Leisure Bedrooms, Conference Facilities  
Weddings and Private Functions

# Sample Set Lunch Menu

2 courses £17.00

3 courses £21.00

Thinly sliced smoked chicken with a mango and pine nut salad

Winter vegetable soup with crispy croutons

Smoked mackerel salad with spring onions and beetroot finished with a seed mustard dressing and micro herbs

A plum tomato and mozzarella salad finished with basil pesto and balsamic glaze

\*\*\*\*\*

Boneless pork cutlet grilled over charcoal served with creamy seed mustard mash potato, red onion confit and a red wine sauce

Grilled chicken breast with shallots, chorizo sausage, sautéed potatoes and a port wine sauce

Baked fillet of smoked haddock with crushed new potatoes, roasted cherry tomatoes and fennel with a chive and cream sauce

Pumpkin ravioli with mushrooms, shallots, sweet potato crisps and a dill butter sauce

\*\*\*\*\*

Choux ring filled with whipped cream and bananas finished with praline and toffee sauce

A duo of white and milk chocolate mousse with dark chocolate sauce and a chocolate chip cookie

A pistachio crème brulee glazed with a brown sugar crust

Raspberry pannacotta served with a gingerbread biscuit

## Coffee and Petit Fours

**If you have an allergy or special dietary requirement  
please speak to a member of staff before placing your order.**

# Sample Set Dinner Menu

2 course £28.50

3 course £31.50

Leek and sweet potato soup served with a cheesy crouton

Peeled prawns bound with tomato mayonnaise and wrapped in smoked salmon set on a bed of baby lettuce leaves

Plum tomato, buffalo Mozzarella and red pimento salad dotted with a basil pesto and balsamic glaze

Chicken liver terrine with olive oil toasts and our own chutney

\*\*\*\*\*

Rump of lamb brushed with a tarragon and Dijon mustard butter roasted until pink, served with a mix of wild mushrooms and a classic risotto finished with a tarragon and cream sauce

Roasted pork fillet with savoy cabbage, celeriac, Dauphinoise potatoes and a port wine sauce

Spinach and ricotta ravioli with sliced mushrooms, shallots and chives, finished with a butter sauce and parsnip crisps

Fillet of salmon pan fried with garlic butter, served with roasted cherry tomatoes and crushed new potatoes with a cream and chive sauce

\*\*\*\*\*

All main courses are served with a selection of freshly cooked vegetables

\*\*\*\*\*

Hot toffee pudding served with a fudge sauce and a whirl of whipped cream

A pear poached in red wine served with a liquorice flavoured sauce and vanilla ice cream

A white chocolate and cointreau flavoured mousse served with a milk chocolate ice cream

Choux ring with a dark chocolate sauce, white chocolate shavings, whipped cream and raspberries

## Coffee and Petit Fours

**If you have an allergy or special dietary requirement  
please speak to a member of staff before placing your order.**

# Sample Sunday Lunch Menu

2 course £19.95

3 course £22.95

Winter vegetable soup with crispy croutons

Smoked mackerel fillet served with a fennel, pickled cucumber and micro herb salad

A pulled pork terrine flavoured with star anise served with olive oil toasts and Lysses chutney

Portabella mushroom topped with a courgette spaghetti, cherry tomatoes and shallots topped with a smoked cheddar cheese and glazed in the oven

\*\*\*\*\*

Traditional roast beef with Yorkshire pudding, roast potatoes and red wine sauce

Pork fillet roasted in the oven served with sautéed potatoes, chorizo sausage, mushrooms and shallots finished with a basil scented sauce

Natural smoked haddock served with roasted cherry tomatoes, creamed leeks and crushed new potatoes finished with a chive and cream sauce

Spinach and ricotta ravioli with a mix of wild mushrooms, butter sauce and topped with sweet potato crisps

\*\*\*\*\*

A milk chocolate fruit and nut crème brulee coated with a brown sugar crust

A strawberry cheesecake served with a duo of vanilla and strawberry sauce

A tangy lemon tart served with a raspberry sauce

Choux pastry ring filled with whipped cream, nutty praline and bananas finished with a dark chocolate and vanilla sauce

## Coffee and Petit Fours

**If you have an allergy or special dietary requirement  
please speak to a member of staff before placing your order.**

## Grill Menu

A prime 8oz sirloin steak grilled over charcoal to your liking served with sauté potatoes, mushrooms and tomato.	£18.25
Boneless chicken breast grilled over charcoal served with sauté potatoes, mushrooms and tomato.	£14.95
A prime 8oz Scottish fillet steak grilled over charcoal to your liking served with sauté potatoes, mushrooms and tomato.	£26.00
The above grilled dishes can be complemented with a choice of red wine sauce, peppercorn sauce or creamy Stilton sauce.	£ 2.95
Grilled fillet of salmon served with buttered chive new potatoes and mixed baby lettuce leaves.	£16.75
King prawns lightly grilled and served with crispy Parma ham and a white wine sauce.	£18.50

**All main course dishes are served with a selection of freshly cooked vegetables.**

**If you dine from our grill menu you can add a starter and/or dessert from the fixed price menu for just £8.25 each.**

## Functions and Special Events

Lysses House Hotel can cater for all your needs including weddings, civil ceremonies and partnerships, funerals, christenings, anniversaries and any other occasion.

We also enjoy presenting many special events throughout the year, from regional food and wine tasting to speciality gourmet evenings.

If you would like any further information, to make a reservation or would like to receive regular information regarding our special events, please give us a call on

**01329 822622**

or visit our website at:

**[www.lysses.co.uk](http://www.lysses.co.uk)**



All the staff at  
Lysses House Hotel  
look forward to welcoming you

As a member of Hampshire Fare we are committed  
to using local suppliers.

For further information see  
[www.hampshirefare.co.uk](http://www.hampshirefare.co.uk)



Telephone: 01329 822622

Website: [www.lysses.co.uk](http://www.lysses.co.uk)

Email: [lysses@lysses.co.uk](mailto:lysses@lysses.co.uk)