
RICHMOND RESTAURANT

Lysses House Hotel



**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

Our lunch and dinner menus change frequently.
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.
Alternatively, if you would prefer to preorder,
we can provide a menu for your party in advance.

We provide separate menus for gluten free, dairy free and vegan.
Other dietary requirements can be catered for.
Please mention when booking.

A children's menu is available on request
Children aged from 6 - 12 are charged at 50% and
children aged from 1 - 5 are charged at 25%

Please note that during December, only our Christmas menu
selection is available and opening times may vary.
There will still be plenty of alternatives to the traditional Christmas Fair.
Please ask for our Christmas brochure for further information.

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

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

Lysses House Hotel

Clive Wright, Food & Beverage Director
and
Kirsten Knight, our 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 £25.95

3 course menu £29.95

Sunday Lunch

12 noon to 2.30pm last orders

2 course menu £28.95

3 course menu £32.95

Dinner

Monday - Saturday

5.30pm - 8.00pm last orders

2 course menu £34.95

3 course menu £39.95

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 £25.95

3 courses £29.95

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

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

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 require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Sample Set Dinner Menu

2 course £34.95

3 course £39.95

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 poached pear 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

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Sample Sunday Lunch Menu

2 course £28.95

3 course £32.95

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

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

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

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Afternoon Tea

We serve a selection of afternoon teas for a variety of tastes and occasions.

Please ask us for our afternoon tea brochure.

Gift Vouchers

Gift vouchers make the perfect present.

We sell gift vouchers in denominations of £5, £10 and £20 which can be used for accommodation, lunches, dinners, bar snacks and afternoon teas.

We also sell an afternoon tea voucher for 2 people to enjoy our Fareham afternoon tea.

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



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



Telephone: 01329 822622

Website: www.lysses.co.uk

Email: lysses@lysses.co.uk