

## PLATED MENU

Please choose one option from each course for your group

### Starters

#### Beetroot soufflé (V)

Twice baked beetroot, thyme & cheddar soufflé with confit leeks and cider apple sauce

#### Salad of roast celeriac (V)

Roasted celeriac with green apples, truffle scented cream cheese and walnut crumbs

#### Plum salad

Salad of bay leaves, scented plums, blackberries coulis and gorgonzola cheese finished with split berry dressing

#### Provençale tart

Warm vegetable and goats' cheese tart with tomato salsa and herb salad

#### Stilton flan

English Stilton & buttered leek tart with endive & roast walnut salad

#### Confit salmon

Scottish salmon fillet confit with olive oil, pickled beetroot & horseradish cream and sour dough crisp

#### Smoked salmon tartine

Home cured cold smoked salmon with soused cucumber, fine beans and caper salad

#### Brandade cake

Golden fried & lightly salted cod fish cake with fennel slaw, pea shoot salad, parsley and grain mustard sauce

#### Nose to tail

Smoked ham hock & shoulder terrine with poached pears, pea shoot and brioche crumbs

#### Carpaccio beef

Seared vintage dry-aged beef, house pickled vegetables, truffle brush and pecorino cheese

#### Salad gourmande

Confit duck & foie gras with watercress garlic crumb, fresh pomegranate seeds and rosemary dressing  
(supplement of £6.00 per person)

### Soup

Suitable for intermediate course @ £5.00 per person supplement. All served with Melba toast & cheese straws.

#### Pea & ham

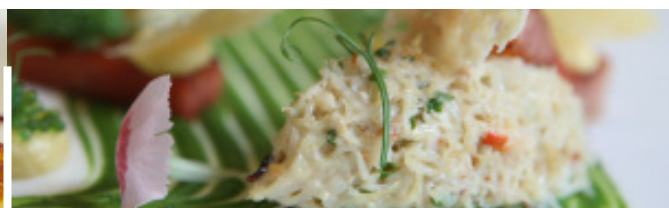
Pea velouté, ham hock and cheese wafer

#### Wild mushrooms

Clear consommé of wild mushrooms with brunoise of vegetables & chervil

#### Roasted cauliflower soup

With caramelised chestnut shavings



Menus subject to change

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## Main Course

### Beef

**Classic fillet of beef** (supplement of £8.00 per person)

Seared peppered beef fillet with thyme fondant potato, pommes gaufrette, Chantenay carrot, broccoli stem, tomato Provençale and café de Paris butter (served medium-rare)

**Braised beef**

Crusted slow cooked beef feather blade with soubise onion purée, celeriac dauphinoise potato, Chantenay carrots, burnt onion & marrow jus

### Chicken

**Roasted breast of corn fed chicken with choice of**

Green pea fregola, roast asparagus & fennel with lemon jus

or

Fondant potato, New Forest mushrooms, buttered baby courgettes, cherry tomatoes and rich balsamic jus

### Guinea Fowl

**Roast Guinea fowl**

With butter roasted potatoes, sautéed peas & watercress, baby carrots, blueberry & rosemary sauce

### Lamb

**Rack of lamb** (supplement of £5.00 per person)

Seared 2 bone rack of lamb with braised red cabbage cake, parsnip purée, sweet potato fondant and thyme honey sauce

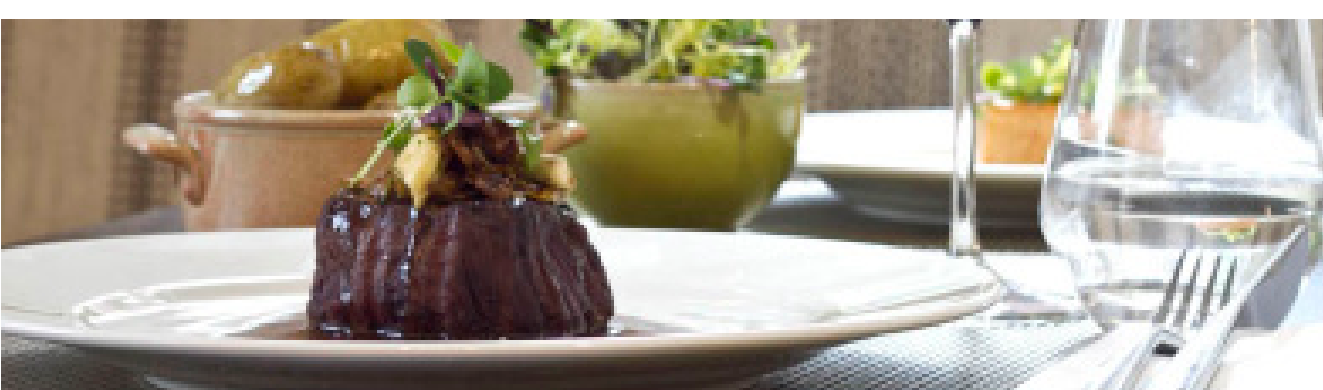
**Braised lamb**

Slow cooked braised shoulder of lamb with celeriac dauphinoise potatoes, confit red onion, Chantenay carrot and Savoy cabbage served with rosemary glaze

### Pork

**Belly of pork**

Pressed pork belly, soubise onion purée, wilted spinach, braised red cabbage and crisp potato finish with sweet apple reduction



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## Fish

### Seared hake

With red wine pearl barley, olivette of vegetables and sauce vierge

### Salmon fillet

With pink fur potatoes, samphire, baby beets and brown shrimp butter

### Seared seabass fillet

With fondant potato, pressed plum, pickled carrot, pea purée and soy reduction

### Haddock risotto

Home smoked haddock risotto, peas, chives and lemon oil

## Vegetarian

### Wild mushrooms lasagne

With garlic & truffle cream sauce

### Risotto arrabiatta

With mixed spice, lemon, fresh coriander and grilled aubergines

### Open lasagne

Medley of Mediterranean vegetables, fresh lasagne and parsley sauce

### Pressed Butternut squash & fennel tian

With pea purée, burnt lemon dressing and pea jardinière

### Beetroot tortellini

With caramelised onions, pickled candy beetroot and goats' curd

### Spinach, stilton & walnut gnocchi

With rocket leaves



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## Desserts

### Toffee pudding

Date sticky toffee pudding with warm toffee sauce & traditional vanilla ice cream

### Creme brulee

Light vanilla scented crème brulee with shortbread biscuits

### Pear & ginger

Candied ginger and pear cheesecake “Dome” finish with crème Anglaise

### Chocolate

Pyramid of dark & white Belgian chocolate with white chocolate ice cream

### Butterscotch & chocolate

Classic cheesecake of caramel and marble Belgian chocolate with cornflake ice cream

### Champagne & strawberry

Strawberry mousse laced with champagne glaze & strawberry sorbet

### Opera

Layered coffee & chocolate cream with chocolate sponge & hazelnut crumbs

### Passion & mango

Delice of mango & passion fruit with freeze-dried raspberries & mango sorbet

### Tartlet Amandine

Rich almond custard with sour cherries & Armagnac ice cream



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