

WINTER DINNER STARTERS

MEATS

Carpaccio of beef with creamed rocket and parmesan shavings dressed with truffle oil, served with a crisp bruschetta

Guinea fowl and corn fed chicken terrine pressed with pistachio nuts, prunes soaked in brandy, port wine reduction

Oven roasted quail with roasted hazelnuts, red currant reduction, quail's egg rolled in a spicy crumbed coating

Celeriac velouté with ham hock and parmesan

Trio of duck served on a slate: Duck liver pate with a port glaze, cherry wood smoked duck breast with morello cherries, Barberry duck ham pickled topped with white radish served with duck scratching's and micro herbs

FISH

Seared scallops with a pumpkin & chive puree, braised samphire, port jus, roasted garlic

VEGETARIAN

Leek and Stilton soup

Squash laksa soup with chilli, galangal and coconut

Carrot and ginger soup

Beetroot salad with warm goat's cheese, toasted pinenuts, pomegranate, balsamic reduction

Twice baked gruyere & squash soufflé, sauteed black kale, celeriac cream sauce

TANTALIZE YOUR GUESTS WITH A LITTLE AMUSE BOUCHE

White bean and truffle cappuccino served with a cheese and olive straw

Borscht soup with salsify crisps

Jerusalem artichoke soup with a parsnip & sage wonton

WINTER DINNER MAINS

MEAT DISHES

Butter basted free range chicken, mini parmesan crumbed Kiev, with roasted tomato compote, rosemary scented squash, fanned beetroot, with a braised potato tower & Aurora tomato sauce

Roast rump of lamb scented with lavender, boulangere potatoes, baby carrots, roasted honeyed parsnips, mint jelly and lamb stock reduction

Pork belly served on a bed of apple mash with savoy cabbage, baby swedes, vine roasted tomatoes caramelised apples and cider gravy

Grilled venison fillet, baby venison pie, spring onion & chive mashed potato, Brussels sprouts, caramelised shallots, yellow foot Chanterelles, intense braising jus

Honey and lemon thyme Gressingham duck, leek potato cake, sauteed curly kale, carrot puree, red port and beetroot sauce

Fillet of beef, wilted winter greens, celeriac puree, dauphinoise potatoes redcurrant sauce

PALATE CLEANSERS - served in frosted rimmed martini glasses and served with freshly baked madeleines

Pear and ginger sorbet

Cranberry and vanilla bean sorbet

Blood peach sorbet with Prosecco

FISH AND SHELLFISH

Roast cod with wilted spinach, buttery poached black salsify, fondant potatoes, tomato fondue, lemon thyme beurre blanc

Pan fried sea bass with a crab & coriander beignet, choy sum, braised artichokes, shallot puree, vine cherry tomatoes, seafood bisque

Organic salmon fillet on a bed of crushed potatoes, roasted beets and a pea puree garnished with pea shoots and baby herbs

Sea bream with pumpkin gnocchi, Swiss chard, carrot puree, braised baby fennel, red pepper coulis

VEGETARIAN

Butternut squash risotto with roasted tomatoes, oyster mushrooms, shaved parmesan, truffle oil

Grilled haloumi, slow roasted peppers, girolles and heritage tomatoes, blackcurrant and wine sauce

SWEET AND STICKIES

WARM AND DECADENT

Blackberry beignet with lemon curd and vanilla mascarpone

Sticky toffee pudding, butterscotch sauce, Cornish clotted cream

Black forest chocolate brownie, crème Chantilly, kirsch cherry compote

Cinnamon sprinkled doughnuts with a mango sauce, vanilla pod ice-cream

Bakewell tart, red berry compote and creme fraiche

Sticky ginger cake, grand marnier custard, coffee bean ice-cream

A WEDDING CAKE – original and bespoke

Beautifully presented and garnished with fruit coulis and summer berries

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Cornish Yarg, extra mature Cheddar, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys and oat biscuits

COLD AND INDULGENT

Chocolate trio - White chocolate mousse, dark chocolate brandy torte, gooey chocolate pudding

Fresh winter berries, clotted cream, candied orange, piled into a crisp brandy snap basket, with a warm rhubarb compote

Lemon & mandarin tart, mascarpone, passion fruit coulis

Passion Fruit Soufflé, Pistachio Ice Cream

Roast figs, blackberries & blood orange Tart, cinnamon & blackberry sorbet

Rose Petal & Lime Crème Brulee, mixed berry compote, cardamom shortbread

Pears simmered in red wine, Vanilla Cream, Orange Marmalade, Ginger Wine Jelly

DIGESTIVES

A selection of teas and coffee

Handmade liquor chocolate truffles

Digestive liquors and liquor cream coffees