

New Autumn Winter Menu Collection 2017

Please feel free to choose your own menu from our new collection or mix and match with our suggested menus

STARTERS

Glazed treacle black salmon, fennel emulsion, capers and lime dressing, yuzu pearls, prawn cracker crisp
Warm baked crab soufflé, lemongrass and verbena foam, pickled samphire and crab bisque
Juniper seared venison carpaccio, truffle, gingerbread emulsion, rocket salad, parsnip crisps, parmigiano
Mackerel, beetroot panna cotta, pickled beetroot, compressed apple, watercress salad, rye crumb

MAIN COURSES

Glazed beef short rib, horseradish infused celeriac puree, potato and gruyere cheese gratin, buttered bobby beans, balsamic roast shallot

Duck tasting plate: glazed duck breast, smoked duck dumpling, confit duck roll, braised chicory, carrot cake crumb, orange and cassis jus

Herb crusted lamb, dauphinoise potatoes, girolle mushrooms, confit carrots, nettle infusion, grelot onion crisps and redcurrant jus

Maize fed guinea fowl, crispy chicken skin, white onion puree, pistou of vegetables and mixed grains

Roasted monkfish, puffed barley, roasted fennel, creamy mash and light brown butter sauce

DESSERTS

Chocolate tasting plate: Chilli chocolate mousse and cardamon espuna egg, dark chocolate pavlova, kumquat foam, white chocolate panna cotta

Madjool date, almond sponge financier, salted caramel sauce, praline ice cream, cobnut crumble

Cinnamon spiced trifle, calvados, pressed apple, elderflower jelly, warm mini doughnuts

Cointreau and lemon posset, winter fruits and ginger snap biscuit

White chocolate parfait, dark chocolate snow, sloe gin sponge, cassis soaked blackberry compote

Pear and walnut tarte tatin, vanilla ice cream, maple butterscotch sauce, persian fairy floss

VEGETARIAN

Starters

Charred aubergine wrap with baba ganoush, halloumi, chickpea puree, caramelized red onion, smoked yoghurt and pomegranate jelly

Spiralised butternut squash, chestnut and mushroom ravioli, thyme beurre blanc, herb salad, puffed rice

Main Courses

Saffron pasta millefeuille layered with pumpkin, spinach, Jerusalem artichoke, globe artichoke, caramelized sweet potato puree, rocket emulsion and popped quinoa

Smoky sweetcorn tofu fritter, soft gorgonzola polenta, long stem broccoli, swiss chard and sesame dressing

Roasted squash, barley risotto with lemon infused kale, drizzled with toasted pumpkin chilli oil

Wild mushroom, courgette, pinenut, thyme pithivier, cauliflower cheese puree, roasted carrots, parsnips with a delicate tarragon truffle jus