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, gretol 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, pine nut, thyme pithivier, cauliflower cheese puree, roasted carrots, parsnips with a delicate tarragon truffle jus