



Suggested Winter Menus - October to March

Price: £65.00

Starters

Curried Parsnip Soup, Natural yogurt, sautéed fennel and coriander seeds and herb oil

Chicken Liver Parfait, Tomato chutney, chargrilled brioche

Seared Pigeon Breast (£1.50 + VAT supplement) with smoked bacon mousse, oven roasted tomatoes, blackberries and a game jus

Seared Scallop (£1.00 + VAT supplement) Chorizo, shallot and micro-cress salad

Chicken and Rabbit Terrine, Fig & Prune Chutney

Crab Cake, Sticky Rice, Korean Dressing

Treacle Cured Salmon, Roast Heritage Beetroot, Horseradish Cream

Beef Carpaccio, Rocket leaves, shaved parmesan, horseradish cream, capers

Roasted Cauliflower, Spiced lentils, sweet 'n' sour purée (ve)

Butternut Squash and Leek Risotto (v) Crisp leeks, cashel blue, toasted hazelnuts and smoked salt

Baked Goats Cheese (v) Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Smoked Paprika and Lemon Falafel (ve) Pickled baby vegetable salad, almond milk yoghurt, coriander cress

Main Courses

24hr Braised Beef Cheeks, English mustard mash, buttered kale, braising juices and roasted shallots

Braised Belly of Pork, Winter barley risotto, charred leeks, burnt leek powder

Roasted Rump of Lamb, Parsnip purée, crushed new potatoes, roasted carrot and beetroot,
rosemary jus

Corn Fed Breast of Chicken stuffed with Apricots, Dates and Tarragon, Galette potato, spinach
velouté and cauliflower cheese

Braised Rolled Shoulder of Lamb, Colcannon mash, caramelised root vegetables and roasted
shallots

Confit Duck Leg, Mustard Onion Mash, Green Beans

Seared Chicken Thigh, portobello mushroom, tenderstem broccoli, pea purée, smoked bacon and
baby onions

Pheasant Wrapped in Pancetta, bread sauce, rosti potato, sautéed sprouts and parsnips with a
blackberry and port jus

Caramelised Shallot and Squash Tarte Tatin (ve) creamy Mash, Charred Onions, Onion Ketchup

Beetroot Wellington (ve) soured wild mushrooms, mashed potato, sweet n sour purée

Roasted Cauliflower Steak (ve) Bombay Potatoes, Cauliflower Puree, Parsnip Crisp

Salt Baked Celeriac (ve) Polenta chips, crushed peas and red pepper

Butternut Squash and Ricotta Cannelloni (v) sage cream, tomato concasse and pumpkin crisps

Desserts

Vanilla Baked Rice Pudding, dried apricots in a spiced syrup, crushed honeycomb

Sticky Toffee Chocolate Fondant, Caramel sauce, cream

Apple and Berry Crumble, Crème anglaise

Sherry Trifle

Salted Caramel Chocolate Mousse, Berry compote and mint

Vanilla Crème Brûlée, amaretto roasted apricots, glass biscuit

Sicilian Lemon Posset, biscotti, caramel, crushed raspberries, honey cress

Pear Frangipane Tart, winter berry compote, cream

Land of Sticky - served to tables for guests to share

(Choose 5)

Chocolate brownies

Profiteroles filled with whipped cream

Tiramisu shots

Chocolate mousse shots

Lemon posset shots

Rhubarb crumble sundae shots

Treacle tart

Cosmopolitan jelly shots

Mini strawberry cheesecakes

Crème brûlée shots

Mini apple tart

Lemon meringue cups

Chocolate ganache slices

To Finish

Continental Blend Coffee

A selection of teas and infusions