



Three-course menu - gold

Price: £65.00

Starter

Lobster bisque or Jerusalem artichoke soup
Globe artichoke heart with smoked salmon, poached egg & hollandaise
Tandoori pigeon breast with carrot, mint & cucumber salad
Seared hand-dived scallop with cauliflower puree & N'duja crumb
Chicken & smoked duck terrine, pickled wild mushroom & chervil oil

Main

Pork tenderloin & black pudding wellington with potato terrine & thyme jus
Poached monkfish with white bean & saffron casserole
Roasted beef fillet with caramelised onion mash & Madeira jus
Slow-roasted aubergine, smoked tomato compote & buttermilk sauce
Chicken, cider and spring vegetable pie with roasted new potatoes & gravy

Dessert

A selection of cheese with chutney & artisan cracker
White chocolate bread & butter pudding, served with orange anglaise
Twice-baked dark chocolate soufflé with bourbon chocolate sauce & vanilla ice cream
Strawberry Mille-Feuille, white chocolate mousse