



## Premium Menu

Price: £42.50

### STARTERS:

BAKED SEA SCALLOPS IN THE SHELL Cave aged gruyere and cep mushrooms

PATE MAISON Infused with brandy, cornichons and Dijon mustard

SALT BAKED BEETROOT, WHIPPED GOATS CHEESE Sumac and Greek yoghurt

### MAINS:

CHICKEN CHASSEUR Classic braised chicken casserole, with a rich tomato, wine and mushroom sauce, served with pomme purée

SEA TROUT ALMONDINE Trout fillet fried in ground almonds, peas, broad bean and fine bean fricassee and steamed new potatoes

PUMPKIN AND SAGE RAVIOLI, SAGE BROWNED BUTTER Vegetarian style Parmesan and pecans with fried ratte potatoes

### DESSERTS:

PRUNE AND ARMAGNAC CLAFOUTIS Crème Anglaise

RED BERRY 'PAVLOVA' Crisp meringue, crème Chantilly and red berry compote

CHEESE SELECTION British and French cheeses, served with biscuits and chutney