



Sample Dinner Menu

Starters

Roast Whole Quail, Garlic mash & Tarragon Broth
Roquefort and Walnut Soufflé fold in Pancake, Pear Purée and Pea Shoots
Salad of Duck Liver, Smoked Duck, Pancetta & Raspberry Vinegar Reduction
Duo of Salmon : Salmon Tartare, Smoked Salmon, Toasted Brioche, Lemon & Shallot Chutney
Terrine of Duck, Apricot Chutney & Toasted Bread
Pan Fried Scallops with Tomato & Garlic, Saffron Risotto, Pancetta & Pea Shoots

Main Courses

6oz Fillet of Local Beef, Dauphinois Potatoes, Curly Kale, Cherry Tomatoes, Mushrooms and Red Wine Jus
Roast Chump of Lamb, Pomme Fondant, Ratatouille, Butternut Squash Puree & Red Wine Jus
Fillet of Wild Seabass, New Potatoes, Broad Beans, Curly Kale, Baby Vegetables and Saffron Sauce
"Taste of Pork" : Tenderloin, Belly, White Bean & Chorizo Cassoulet, Black Pudding, Roast Apples, Savoy Cabbage & Red Wine Jus
Ravioli of Goats Cheese, Curly Kale, Baby Vegetables & Pesto Dressing

Desserts

Glazed Orange tart served with Vanilla beans Ice Cream
Dark Chocolate Fondant, White Chocolate Sauce and Hazelnut Ice-Cream
Dark Chocolate and Orange Parfait, Cappuccino Ice-Cream
Coconut Panacotta, Dark Chocolate Ice-Cream
Selection of Cheeses

Two Courses, £29.00

Three Courses, £35.00