

SET MENUS



MENU A £43.50 pp

CURED SCOTTISH SALMON, HERITAGE BEETROOT, CRAB SALAD
PRESSED FREE RANGE CHICKEN TERRINE, WALDORF GARNISH, SEASONAL LEAVES
WHITE TOMATO SOUP, BASIL AND RICOTTA TORTELLINI

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FILLET OF SEA BREAM, SUMMER SALAD OF FLAT PARSLEY, SQUID AND PIQUILLO PEPPERS
ROAST FREE RANGE CHICKEN WITH BROAD BEAN FRICASSEE
RAVIOLI OF RICOTTA AND SPINACH, ROSEMARY INFUSED BUTTER EMULSION

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BANANA CAKE, MILK ICE CREAM
STRAWBERRY AND BASIL CHEESECAKE
SELECTION OF 3 CONTINENTAL CHEESES, HOME MADE BREAD CHIPS

SET MENUS



MENU B £50.00 pp

Duck HAM, duck rilette, fruit chutney
CURRIED MUSSEL BROTH, LEMON AIOLI
Slow cooked HEN EGG SALAD

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SALMON AND CRAB RAVIOLI, SHELLFISH BISQUE
ROAST SIRLOIN OF BEEF, wild garlic, POMME PUREE, SNAIL BORDELAISE
FENNEL TARTE TATIN, COURGETTE, GOATS CHEESE, ORANGE JUS

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HOT CHOCOLATE FONDANT, RASPBERRY FILLING, RASPBERRY SORBET
APRICOT AND GINGER SEMIFREDDO
SELECTION OF 5 CONTINENTAL CHEESES, HOME MADE BREAD CHIPS

TASTING MENU

PLEASE PRE SELECT YOUR MAIN COURSE 48 HOURS IN ADVANCE.
VEGETARIAN TASTING MENU AVAILABLE ON REQUEST



MENU C TASTING MENU £60.00 pp OR £80.00 pp with wine

CHEF'S APPETISER

ASPARAGUS

WYE VALLEY ASPARAGUS SALAD, PARMESAN EMULSION, SUMMER TRUFFLES
2013 SAUVIGNON BLANC, TINDOT HUT, NZ

FOIE GRAS

SEARED FOIE GRAS, SUMMER FRUIT, PAIN D'ÉPICE, MADEIRA JUS
2010 PINOT GRIS 'BRAND' GRAND CRU, CAVE DE TURCKHEIM, ALSACE, FRANCE

HALIBUT

ROAST HALIBUT BRAISED BABY GEM, CURRIED SHELLFISH EMULSION
2013 CHARDONNAY ESPRIT DE SERAME, VdP, FRANCE

OR

BEEF

FILLET OF AGED BEEF ROSSINI, ROAST TURNIP PUREE, POMME ANNA
2011 ONTANON, RIOJA CRIANZA, SPAIN

LYCHEE

LYCHEE SORBET, LIQUOR LYCHEE JELLY

CHOCOLATE

HOT CHOCOLATE FONDANT, SAFFRON FILLING, VANILLA ICE CREAM