

STARTERS

Pressed smoked salmon,
beetroot and goat's cheese

Soy cured cod, tuna tartare,
pickled vegetables

Crisp fillet of mackerel, marinated tomatoes
and onion rings

Barbequed quail and pickled cabbage,
chilli mayonnaise

Foie gras and chicken liver parfait,
toasted brioche

Game and wild mushroom terrine,
sweet and sour dressing, toasted bread

Black bean soup,
Salsa, lime yoghurt and corn chips

Aubergine pakora with mint yoghurt, cheese
fritters and smoked chilli jam

MAINS

Roast Cornish pollock, potage of mussels,
potatoes and garlic

Crisp fillet of sea bass salt cod, calamari, tomato
and red pepper dressing

Seared salmon, artichoke puree,
chorizo and savoy cabbage

Roast rump of lamb, crisped basmati
rice cake, date and apricot glaze

Herb roasted duck breast, buckwheat noodles,
winter vegetables and duck broth

Trio of pork tasting, salsa verdi
and crisp pancetta

Braised beef, sauté of foie gras,
garlic creamed potatoes

Glazed cauliflower and leek crepes,
Berkswell cheese and raisins

Two Courses for £27.50 Or Three Courses for £34.00
Inclusive of tea coffee and petits fours

DESSERTS

Rice pudding, winter fruit compote
and almond biscuits

Chocolate fondant, prune puree
and baileys mousse

Warm citrus crepes, caramelized mandarins and
honeycomb ice cream

Dulce de leche cheesecake,
macadamia nut brittle

Dessert of the day

Selection of Ice creams and sorbets

Selection of French and English cheese,
toasted raisin bread

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