

Autumn menu 2025



WITH
PRIVATECHEFROSSETT

Starters

Roasted Butternut Squash Soup
Sesame seared Tuna asian salad
Black pudding stuffed mushrooms

Main Course

Chicken ramen noodle bowl
(Pak choi, ramen broth, lemon grass, spring onion, chilli)

Chefs signature fillet
(Fillet of beef, slow cooked on a parsnip puree, roasted spiced vegetables)

Smoked haddock and prawn pie
(Cooked in a creamy white parsley sauce topped with duchess potatoes and cheese)

Three cheese and onion risotto (V)
(Cooked in a creamy white wine based sauce)

Desserts

Lemon infused creme brulee
Black forest trifle
Salted caramel cheesecake

The above menu is charged at £56 per person for a starter, main course and dessert