



APPETISER

Caramelised Red Onion Tarte Tatin

with Rocket, Sun Kissed Tomato and Mozzarella Salad

Goats Cheese and Beetroot Souffle

With Beetroot Gel, Baby Spinach and Toasted Pine Nuts

Pressed Chicken and Wild Mushroom Terrine

Thyme Crostinis, Fig & Port Relish, Pea Shoot Salad

Gin and Tonic Cured Salmon

With Soda Bread Crumb, Tonic Gel, Dill Mayonnaise
and Pickled Cucumber

Trio of Duck

Duck Liver Parfait, Smoked Duck and Crispy Leg Croquettes
With Rosemary Toasts, Rhubarb Chutney and Cherry Gel

Curried Scallops

Pan fried Scallops with Curried Parsnip Puree
Parsnip Crisps, Chorizo Dust and Pomegranate

Duo of Salmon

Beetroot Cured Salmon and Smoked Salmon Parfait
With Pickled Cucumber, Dill Oil and Thyme Crostinis

Pan Fried Quail Fillets

With Wild Rocket, Black Pepper Ice Cream and Raspberry Vinaigrette

Surf and Turf Scallops

Pan Fried Scallops with Crispy Pork Belly, Black Pudding Puree,
Bacon Jam and Cauliflower Tempura

Saute of Wild Mushrooms

Garlic Crème Fraiche, Sour Dough Crouton

Butternut, Pine Nut and Gorgonzola Risotto

With Truffle Oil

Pan Fried Pigeon Breast Rossini

Pan fried Pigeon Breasts with Foie Gras, Garlic Crouton and Celeriac Puree

Asparagus and Pea Arancini

Pesto Dressing, Wild Rocket, Caramelised Onion Puree



ENTRÉE

Slow Cooked Blade of Beef with Root Vegetables, Pancetta, Wild Mushrooms
Baby Onions, Fondant Potato and topped with Parma Ham wrapped Asparagus

Fillet of Beef Wellington

Dauphinoise Potatoes, Parsnip Puree, Girolles, Port Reduction

Trio of Chicken

Chicken Breast Saltimbocca, Thigh Croquette and Leg Meat Wellington
With Madeira Jus, Roasted Baby Parsnip and Butternut Puree

Corn Fed Chicken Supreme

With Roasted Onion Purée, Rosemary Potatoes, Sprout Tops and Wild Mushroom Jus

Roasted Monkfish

With Artichoke Purée, Sautéed Potato, Rainbow Chard and Salsa Verde

Pancetta Wrapped Pork Tenderloin

Burnt Apple Gel, Wilted Greens, Potato Rösti and a Cider Jus

Assiette of Lamb

Herb Crusted Loin, Pressed Neck and Belly Croquettes
with Potato and Pancetta Terrine, Pea Puree, Heritage Carrot

John Dory

Roasted John Dory fillets with saffron creamed potatoes, wilted greens,
norfolk mussels, celeriac, apples and cider

A Taste of Pork

Crackled Belly, Pan-fried Tenderloin and Pressed Shoulder with Fondant Potato,
Braised Red Cabbage, Sprouting Broccoli and Apple Puree

Gressingham Duck

Roasted Breast with Crispy Leg Croquettes, Parsnip Puree,
Heritage Baby Carrots, Duck Jus and Cherry Gel

Roasted Pheasant

Pan Fried Pheasant Breast and Ballotine of Leg with Honey Glazed Parsnips,
Creamed Cabbage and Bacon, Potato Terrine and Red Wine Sauce

Seared Fillet of Beef

Mini Cottage Pie, Carrot Puree, Garlic Potatoes, Beef Jus

Portobello Mushroom Wellington

Portobello Mushroom stuffed with Spinach, Blue Cheese and Leeks wrapped in Puff Pastry
with Crispy Celeriac, Potato Terrine and Blue Cheese Sauce

Butternut Squash, Lentil and Chickpea Wellington

With Moroccan Spiced Tomato Sauce, Sweet Potato Fondant and Charred Cauliflower



DESSERT

Salted Caramel Canneloni

Crisp Pastry Base topped with Salted Caramel Mousse and Chocolate Ganache with Salted Caramel Cream Canneloni and Honeycomb Ice Cream

Lemon Posset

Homemade Lemon Posset with Fresh Raspberries, Shortbread and White Chocolate

Trio of Apple

Apple and Toffee Crumble Tart, Apple Pannacotta and a Apple and Calvados Crème Brulee

Deconstructed Mango and Passion Fruit Cheesecake

With Passion Fruit Gel and Sorbet

Vanilla, Blueberry and Almond Sponge

Topped with Blueberry Cream and White Chocolate

Raspberry and Vanilla Cheesecake

With Strawberry Pearls, Tuile Biscuit and Raspberry Sorbet

Chocolate and Hazelnut Sphere

Hazelnut Mousse with a Caramel & Praline Soft Centre With A Dark Chocolate & Hazelnut Coating, Dusted With Edible Gold And Chocolate Sauce

Crème Brulee

White chocolate and lavender crème brulee, tuile biscuit and berry compote

Chocolate and Caramel Bar

With Chocolate Soil and Honeycomb

Chocolate Textures

Chocolate Brownie, Chocolate Mousse, Chocolate Soil And White Chocolate Ice Cream

Rhubarb and Custard

Rhubarb Mousse and Compote with a Vanilla Custard and Ginger Crumb