

Menu

Starters- Choose 1

- Salad of Roasted Beets and with Aged Feta Cheese and Toasted Pine Nuts
- Salad of Poached Pears, Barkham Blue Cheese and Honeyed Pecans
- Whisky Cured Smoked Salmon with Lemon Confit
- Compressed Pickled Watermelon, Fresh Ricotta and Balsamic Pearls
- Jerusalem Artichoke and Roasted Garlic Soup with Truffle Oil
- Potted Smoked Trout Pate, Pickled Cucumber and Toast
- Butternut Soup, with Crayfish and Lime Chantilly
- Pan Fried Wild Mushrooms with Lardo on Toast
- Comte Mousse, Port Reduction and Wild Flowers

Baskets of Local Artisan Breads and Butter on the table

Mains – Choose 1

- Crispy Slow Cooked Pork Belly with Apple, Tutts Clump Cider Sauce, Potato and Celeriac Gratin, Savoy Cabbage
- Fillet of Beef with Mushroom Ravioli, Red Wine and Thyme Jus, Heritage Carrots, Wilted Spinach, Turnip Cake
- Loin of Lamb, Black Olive Salt, Braised Lamb Croquette, Ratatouille, Basil Mash
- Fillet of Venison Wellington, Shallot Puree, Cavalo Nero, Butternut Squash
- Braised Ox Cheek, Good Old Boy Ale, Parsley Gremolata, Celeriac Mash, Heritage Carrots
- Fillet of Salmon, Samphire, Pommes Noisette, Spinach, Herb Hollandaise
- Pork Fillet, Roasted Apple, Potato and Celeriac Gratin, Courgettes

Desserts – Choose 2

- Chocolate Cremeux, Raspberry Sorbet, Pistachio Shortbread,
 - St Clements Posset, Clementine and Almond Cake, Blood Orange Sorbet
 - White Chocolate and Cardamom Mousse, Dark Chocolate Sphere, Coconut Ice Cream
 - Sticky Toffee Pudding, Clotted Cream
 - Baileys Bread and Butter Pudding, Clotted Cream Ice Cream
 - Champagne Poached Peaches with Vanilla Yoghurt Terrine
 - Coconut Pannacotta, Mango Sorbet, Candied Tarragon, Orange Biscuit
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- Coffee and Tea with Home made Petits Fours and Shortbread Hearts