



9 Course Menu

AMUSE BOUCHE

Apple and prosciutto Bruschetta

Feta crumble, balsamic vinegar and chive oil

STARTER

Chicken Ballotine

Bacon, mushroom duxelles, served with basil roasted cherry tomatoes

Savoy Cabbage Ballotine

Lentil, chickpea and confit garlic, served with basil roasted cherry tomatoes

FISH COURSE

Pan Fried Scallops

Pea puree, roasted red pepper coulis, crispy capers and chive

Courgette Beignets

Pea puree, roasted red pepper coulis, crispy capers and chive

PASTA COURSE

Chicken and Chorizo Pappardelle

Hard Italian cheese and truffle oil

Spinach and Ricotta Pappardelle

Sage brown butter, hard Italian cheese and truffle oil

Sorbet

Pineapple and Basil Granita

Soft Cheese

(Vegan alternatives available)



9 Course Menu

MAIN

Venison Steak

Broccoli and blue cheese puree, pickled mushrooms, parsnip crisp, chilli and chocolate sauce

Slow Braised Lamb Shank

Pommes Aligot, roasted roots vegetables in garlic and rosemary

Spicy Aubergine Caponata

Grilled mozzarella, Moroccan spice and Napolina cannellini beans

PRE-DESSERT

Strawberry Puff Stacks

Chantilly cream and raspberry coulis

DESSERT

Dark Chocolate Lava Fondant

Coconut crumbs, honey comb and strawberry cream

Bramley Apple Crumble

Clotted cream

CHEESE BOARD

Trio of Cheese

Crackers, grapes, celery and fruit chutney

(Vegan alternatives available)