



Seven Course Menu

AMUSE BOUCHE

Wild Mushroom Velouté

With white truffle oil

STARTERS

Chipotle Sticky Chicken

Karaage fried chicken, smoky chilli jam

Goats Curd Salad with Baby Beetroot

Toasted walnuts and honey dressing

Garden Peas Mousse

Asparagus tips, crispy capers and pea puree, roasted red pepper coulis

SORBET

Fresh Strawberry and Basil Granita

Mascarpone

MAINS

Roasted Duck Breast

Chard chicory, sweet potato fondant, black onion seed and an orange jus

Sirloin Steak

Wilted wild mushroom, sautéed new potato and béarnaise sauce

Mushroom Wellington

Anna potato, roasted seasonal vegetables, spinach puree, root vegetables and jus

Slow Braised Lamb Shank

Pommes aligot, roasted root vegetables in garlic and rosemary

Roasted Celeriac Steak

Parsnip puree, caramelised shallots, portobello mushrooms and pesto



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PRE-DESSERT

Mille-Feuille

Whipped cream and fresh strawberries

DESSERTS

Chocolate Marquise

Raspberry coulis and crunchy brownie soil

Sicilian Lemon Cheesecake

Coconut crumbs and mango sauce

Apple & Damson Crumble

Vanilla pod ice cream or custard

CHEESE

Trio of Cheese

Crackers, grapes, celery and fruit chutney