

Freshly prepared, beautifully crafted and elegantly presented 3 course menu options.



## starters (Choose one)

- 1 Caparccio of beef, roasted golden beetroot, dandelion and fresh horseradish
- 2 Salad of marinated buffalo mozzarella, proscuitto di san Danielle, figs and mint
- 3 Warm tartlet of St Maure goat cheese with pear and green walnut salad
- 4 Confit of Salmon, roasted baby fennel, frisee, and baby beetroot salad, sweet lemon dressing
- 5 Goats Cheese Tarte Tatin, fig chutney, rocket and elderflower salad, balsamic dressing (V)
- 6 Warm salad of wild mushrooms, black truffle shavings and cep velouté
- 7 Proscuitto di San Danielle with shaved fennel, wild rocket, grilled chilli and extra virgin olive oil
- 8 Smoked Salmon Rilette with a Mille Feuille of smoked Mackerel and Citrus Vinaigrette
- 9 Stilton and Red Onion marmalade Tart, served with a toasted walnut and rocket salad (V)
- 10 Roast Beetroot and Aubergine Salad with Goats' Cheese, Walnuts, Shallot and parsley Vinaigrette (V)
- 11 Seared Tuna & Green Bean Salad with Tomato, Kalamata Olive Watercress and Lemon Zest
- 12 Mediterranean Tart (V)  
Grilled aubergine, courgettes & peppers, oven-roasted tomatoes, basil pesto & feta cheese, baked with creme fraiche
- 13 Smoked Tomato and Rocket Salad (V)  
Leafy salad of rocket, lashings of herbs and smoked tomatoes, shaved Grana Padano dressed with lemon and extra virgin olive oil scattered with tamari oven roasted pumpkin and sunflower seeds

**mains >**

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## mains (Choose one)

- 1 **Roast Fillet of Beef with a Port and Roquefort Butter with baby ruby Chard, caramelised Chestnuts, Pea Purée and a Prosciutto Crisp**
- 2 **Roast Breast of Duck, with Raspberry Rumtopf, Walnut Mashed Potatoes, baby Spinach and a Whiskey-spiked Jus**
- 3 **Tournedos of Beef roasted pink with a red wine Jus with roast scallions, Watercress and Truffle mashed Potatoes**
- 4 **Lamb Cutlets with a woodberry sauce, seasonal vegetables, potato dauphinois and green beans.**
- 5 **Roast chicken breast, pommes mousseline, caramelised endive, confit sweet garlic and cabernet sauvignon jus**
- 6 **Roast Fillet of Sea bass, Cider, Apples, Cream with panfried Spinach tossed with morels and baked new potatoes crushed with thyme**
- 7 **Breast of Chicken stuffed with hazelnut Dukkah with paprika roasted tomatoes, braised celery, roast parsnip and a pumpkin Veloute**
- 8 **Seabass, potato gnocchi, Jerusalem artichokes, sautéed chanterelles and truffled beurre blanc**
- 9 **Roast guinea fowl, kale, trompette mushrooms, toasted spelt and spiced celeriac purée**
- 10 **Citrus stuffed Chicken Breast, Ruby Wine Carrots with chives and fine beans, Potato mash with Truffle oil & Scallions and a tarrogon cream**

**mains continued >**

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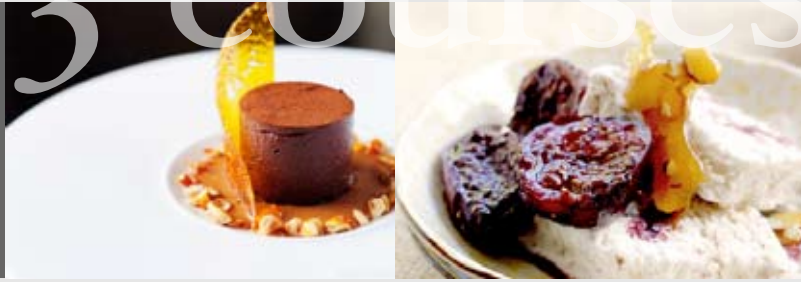
## mains (cont)

- 11 **Roasted fillet of sea bass infused with herbs, spinach and porcini al forno**
- 12 **Spinach and girolle risotto cake with onion confit, dandelion and pomme granite salad (V)**
- 13 **Roast fillet of wild Scottish salmon with braised rainbow chard, crushed new charlotte potatoes and basil oil**
- 14 **Pan-roasted breast of organic chicken wrapped in proscuitto and sage with braised spinach and Vin Santo jus**
- 15 **Aubergine Teriyaki (V)**  
**Char-grilled aubergine layered with coriander pesto, roasted red peppers, shitake mushrooms & horseradish, coated with crispy breadcrumbs & served on stir-fried noodles with a pickled ginger & mango salsa**
- 16 **Root Vegetable Rotolo (V)**  
**Parsnip, swede & celeriac wrapped in thyme-infused potato, served with french beans, green peppercorn & coarse-grain mustard sauce, and finished with sweet potato crisps**

saple menu

desserts >

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## dessert (Choose one)

- 1 Individual Chocolate Mousse, with orange & ginger, served with a fresh mango & papaya salad.
- 2 Lemon and vanilla semi-freddo with grilled figs and pistachio biscotti
- 3 Yoghurt and honey pannacotta with poached white peaches and grappa
- 4 Rich dark chocolate nemesis served with orange sorbet
- 5 Baked rhubarb with lemon and vanilla panna cotta
- 6 Fine Sablee with caramelized blood orange and scented mascarpone
- 7 Double Apple & Pear Crumble, spiced cardamom topping and creme Anglaise
- 8 Bittersweet chocolate and hazelnut torte with Vanilla ice cream

# sample menu