



SAMPLE MENU 1
Three Courses from £38

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Soup of Your Choice
Pressed Rillets of Pork with Celeriac Remoulade, Calvados Apple Puree and Mustard Dressing
Rosary Goats Cheese with English Marinated Tomatoes, Pickled Beetroot,
Caramelised Red Onion & Balsamic
Oak Smoked Salmon Roulade served with King Prawn, Capers & Horseradish Sauce

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Free Range Chicken Ballotine Wrapped in Serrano Ham, Chorizo Mousse Dauphinoise
Potato & Orange Braised Carrots
Succulent Pork Belly with Creamed Potato, Calvados Apple Sauce with Stornoway
Black Pudding Croquette
Slow Braised Local Beef Shin Ballotine served with Potato Terrine, Mushroom Fricassee
& Red Wine Sauce
John Dory Fillet coated in Panko Crumbs with Provencal Vegetables with Dill
and Lime Emulsion

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Profiteroles filled with Cappuccino Cream & Chocolate Sauce
White Chocolate Panna Cotta with Mixed Berry Compote
Lemon & Lime Posset with Coconut Biscuit
Chocolate Torte with Raspberries & Chocolate Sauce