



SAMPLE MENU 2
Three Courses from £45

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Crab Rilette with King Prawn, Pink Grapefruit Salad & Chipotle Mayonnaise
Pressed Confit Duck Terrine with Brioche Croutons, Plum Puree & Burnt Orange Syrup
Foie Gras & Free Range Chicken Liver Parfait with Toasted Brioche & Caramelised Shallot
Poached Pear with Candied Walnuts, Blue Cheese Salad & Port Reduction

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English Rump of Lamb with Provencal Vegetables, Dauphinoise Potato,
Pea & Mint Puree with Rosemary Jus
Pan Roasted Gressingham Duck Breast with Potato Cake, Butternut Squash
Puree & Blackberry Sauce
Wiltshire Pork Fillet Ballotine wrapped in Serrano Ham with Fondant Potato, Stornoway
Black Pudding Croquette & Bramley Apple Sauce
Salt Cured Hake Fillet with Potato Terrine, Young Spinach, Piperade & Citrus Emulsion

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Chocolate Pave with Salted Caramel Ice Cream
Vanilla & Raspberry Cheesecake
Creme Brulee with Home Made Biscuit (flavour of your choice)
Pear & Frangipane Tart with Vanilla Ice Cream