

## Sample Summer Menu

March - October

### STARTERS

**Parma Ham and Roasted Peach Salad,**  
Caramelised peach puree, smoked almonds, rocket and mizuna

**Sharing Boards for the Whole Table to Enjoy**  
Charcuterie, mixed olives, artichokes, humus, artisan breads, roasted vegetables,  
Balsamic onions, pickled chillies and shaved pecorino

**Tuscan Summer Vegetable Salad**  
Chargrilled peppers, courgettes and balsamic silver skin onions,  
Jerusalem artichoke puree, chive and garlic aioli

**Scottish Smoked Salmon**  
Shaved fennel, radish, pickled cucumber, granny smith apple puree, baby beetroot  
leaves, lemon emulsion

**Baked Goats Cheese**  
Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

**Warm Asparagus and Parma Ham**  
Poached Egg, hollandaise and Parmesan shavings

**Trio of Fish**  
Smoked trout terrine, seared tuna with lime, ginger and chilli and salmon rilletes  
Horseradish cream, smoked sea salt

**Salad of Summer Squash**  
Goats curd, rocket and shaved garden radish

**Warm Salad of Roast Portobello Mushroom**  
Feta, walnut and sticky pomegranate dressing

### MAINS

**Orange And Ginger Marinated Guinea Fowl**  
Rosti potato, wild mushroom mousse, butternut squash puree, green beans  
and Madeira jus

**Roasted Breast and Confit Leg of Gressingham Duck**  
Celeriac and potato gratin, buttered curly Kale, roasted shallots,  
and a fig and Earl Grey jus

**Pan Fried Breast of Chicken**  
Pea, bacon and baby onion fricasse, crushed new potatoes  
and wild mushroom & tarragon sauce

**Roast Sirloin of Beef**  
Ripped new potatoes, asparagus, beans and gremolata, pea and truffle puree,  
thyme roasting juices  
**£2.00 per head supplement p/p**  
**Fillet of beef: £5.00 supplement p/p**

**Herb Crusted Rump of Lamb**  
Dauphinoise potatoe, aubergine puree, minted soya beans,  
Rosemary and roasted garlic lemon jus.  
**£1.50 per head supplement p/p**

**Pan-Fried Sea Bream,**  
With sautéed chestnut mushrooms, soya beans, peppers and noodles  
in a red Thai broth and crispy seaweed

**Slow Cooked Pork Belly**  
Toffee apple puree, creamy mashed potatoes  
Garlic confit, roasted carrot and green beans, mustard veloute

**Chilled Poached Salmon**  
Watercress mayonnaise, peas, asparagus, baby new potatoes and cucumber

**Caramelised Onion, Beetroot and Goats Cheese Tart**  
Bean, new potato, courgette and tomato salad, orange and mint dressing

**Tagliatelle with Oven Roasted Tomatoes**  
Almond pesto, pecorino and mint

**Crisp Rosemary and Garlic Polenta**  
Heritage tomato sauce, Roasted summer vegetables

### DESSERTS

**Textures of Peach**  
Pannacotta, compote and jelly,  
Peach crackling, vanilla cream

**Eton Mess**  
Crushed meringue, double cream and strawberries and honey comb crumbs

**Inside Out Strawberry Cheesecake,**  
Strawberry and mint salad, strawberry jelly

**Vanilla Crème Brulee**  
Amaretto roasted apricots, glass biscuit,

**Caramelised Apple and Frangipane Tart,**  
Toffee apple, Vanilla custard

**Layered Summer Pudding**  
With seasonal berries and clotted cream

**Rhubarb Crumble Sundae**  
Rhubarb compote, crème Anglaise and a crumble topping

**Sicilian Lemon Posset**  
Lemon concentrate, orange almond biscotti

**Dark Chocolate and Salted Caramel Tart**  
Raspberry coulis, candied ginger ice cream

**Trio of Desserts:**  
Dark chocolate and raspberry mille feuille, tiramisu and lemon meringue mousse

**Dark Chocolate Kilner Pot**  
Lemon jelly, ripped raspberries, peanut brittle

**Coffee, tea and infusions and homemade chocolate truffles**