

Suggested Winter Menu

OCTOBER - MARCH

STARTERS

Cock a Leekie Soup

Leek and potato, chicken crumbs

Smoked Paprika and Lemon Falafel

Pickled baby vegetable salad, almond milk yoghurt, coriander cress

Beer and Tea Smoked Chicken Terrine

Bacon mousse, boiled egg dressing, mustard and cress

Poached Oxfordshire Ham Hock, Pear Chutney

Piccalilli, winter leaves, grain mustard and poached quails eggs

Warm Salad of Spiced Slow Cooked Duck

Pomegranate, parsnips, watercress and orange

Roasted Smoked Morcilla

Jerusalem artichoke puree, winter frissee, shaved Manchego, artichoke crisps

Spiced Crab Cake

Thai vegetable salad, chilli jam, lemon yoghurt

Butternut Squash and Leek Risotto, Cashel blue

Crisp leeks, toasted hazelnuts and smoked salt

Wild Mushroom Mousse and Shallot Tart

Roasted celeriac and parsnips, cream reduction, tarragon

MAINS

24hr Braised Jacobs Ladder

English mustard mash, buttered kale, poached bone marrow, braising juices and roasted shallots.

Confit Duck Leg

Roasted chorizo and butter bean cassoulet, duck reduction

Braised Belly of Pork

Creamed Spinach and Leeks, Oxford blue and apple arancini, grain mustard and thyme sauce

Roasted Rump of Lamb with Braised Shoulder Pastry

Parsnip puree, crushed new potatoes, buttered savoy cabbage
Lamb and rosemary jus

Stuffed Leg of Corn Fed Chicken, bread sauce

With apricots, dates and sage, galette potato, braised red cabbage.

Slow Cooked Breast of Guinea Fowl, Rosti Potato

Sauté sprout tops with smoked bacon, wild mushrooms and button onions,
Thyme cream sauce

Pan Fried Fillet of Sea Bass, potato spaghetti

Mussel, saffron and fennel minestrone, cavalo Nero

Roasted Curried Cauliflower

Spiced lentil and lemon puree, onion seed and cumin naan bread, baby coriander

Roasted Beetroot and Goat's Cheese Cream Tagliatelle

Charred leeks, toasted hazelnut crumbs, honey cress

DESSERTS

Spiced Poached Orange Trifle

Vanilla, cocoa cream, crushed amaretto biscuits

Sticky Toffee Chocolate Fondant

Caramel sauce, mascarpone

Star Anise Crème Caramel, Ginger Wafer

Chilli and lime leaf poached pineapple

Mulled Wine and Masala Tea Pannacotta

Crushed almond brittle

Spiced Ginger Cake

Cinnamon cream, cranberry coulis

Pear Poached in Cinnamon and Red Wine

Rosewater Turkish delights, frosted coriander and passion fruit coulis

Apple Frangipane

Spiced apple puree, mascarpone

Dark Rum Cake

With mirangue and mango coulis

Coffee, tea and homemade chocolate truffles