

Winter Menu 2018

Starters

Curried Parsnip Soup

Natural yogurt, sautéed fennel and coriander seeds and herb oil

Chicken Liver Parfait

Tomato chutney, chargrilled brioche

Seared Pigeon Breast

With smoked bacon mousse, oven roasted tomatoes, blackberries and a game jus

Seared Scallop

Black pudding, pea and white truffle puree, crispy pancetta, micro-cress salad

Scottish Smoked Salmon

Potato and red onion salad, creamed horseradish and rocket oil

Smoked Duck Breast

Spiced apple, celeriac puree, watercress, pomegranate molasses and baby croutons

Beef Carpaccio

Rocket leaves, shaved parmesan, horseradish cream, capers

Spiced Crab Cake

Thai vegetable salad, chilli jam, lemon yoghurt

Thai Butternut Salad (v)

Crispy rocket and spiced coconut

Smoked Paprika and Lemon Falafel (v)

Pickled baby vegetable salad, almond milk yoghurt, coriander cress

Butternut Squash and Leek Risotto (v)

Crisp leeks, cashel blue, toasted hazelnuts and smoked salt

Baked Goats Cheese (v)

Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Main Courses

24hr Braised Beef Cheeks

English mustard mash, buttered kale, braising juices and roasted shallots

Braised Belly of Pork

Creamed spinach and leeks, Oxford blue and apple arancini, grain mustard
Thyme sauce

Roasted Rump of Lamb

Parsnip puree, crushed new potatoes, roasted carrot and beetroot
Lamb and rosemary jus

Corn Fed Breast of Chicken stuffed with Apricots, Dates and Tarragon

Galette potato, braised red cabbage puree and cauliflower cheese

Slow Braised Featherblade of Beef

Crushed new potatoes, carrot purée, roasted parsnips and a thyme reduction

Confit Duck Leg

Roasted chorizo and butter bean cassoulet, creamy mash and curly kale
With a duck reduction

Pheasant Wrapped in Pancetta

Bread sauce, rosti potato, sautéed sprouts and parsnips with a blackberry and port
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Potato, Butternut and Sage Frittata (v)

Carrot puree, sautéed wild mushrooms and tomato

Tempura Tenderstem (v)

Fondant potato, garlic roasted carrots served with a tomato and basil sauce

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

Aubergine and Butternut Tian (v)

Tomato concasse, pesto arancini, lentils and green herb oil

Desserts

Vanilla Baked Rice Pudding
Dried apricots in a spiced syrup, crushed honeycomb

Sticky Toffee Chocolate Fondant
Caramel sauce, cream

Apple and Berry Crumble
Crème anglaise

Dark Rum and Orange Chocolate Mousse

Vanilla Crème Brûlée
Amaretto roasted apricots, glass biscuit

Sicilian Lemon Posset
Biscotti, caramel, crushed raspberries, honey cress

Pears Poached in Cinnamon and Red Wine
Vanilla bean custard, toasted flaked almonds

Raspberry Frangipane Tart
Peach gel and honey cress

Warm Poached Winter Fruits

Land of Sticky - displayed on a buffet table
(Choose 5)

Chocolate brownies
Profiteroles filled with whipped cream
Tiramisu shots
Chocolate mousse shots
Lemon posset shots
Rhubarb crumble sundae shots
Lemon drizzle slices
Pimms jelly shots
Cosmopolitan jelly shots
Mini strawberry cheesecakes
Crème brûlée shots
Mini apple tart
Lemon meringue cups
Eton mess shots
Chocolate ganache slices
Mini cinnamon sugared jam filled doughnuts

To Finish

Continental Blend Coffee and Petit Fours
A selection of teas and infusions