

## 3 Course Dinner

### Starters

Curried Parsnip Soup  
Natural yogurt, sautéed fennel and coriander seeds and herb oil

Chicken Liver Parfait  
Tomato chutney, chargrilled brioche

Seared Pigeon Breast (£1.50 + VAT supplement)  
With smoked bacon mousse, oven roasted tomatoes, blackberries and a game jus

Seared Scallop (£1.00 + VAT supplement)  
Chorizo, shallot and micro-cress salad

Chicken and Rabbit Terrine  
Fig & Prune Chutney

Crab Cake  
Sticky Rice, Korean Dressing

Treacle Cured Salmon  
Roast Heritage Beetroot, Horseradish Cream

Beef Carpaccio  
Rocket leaves, shaved parmesan, horseradish cream, capers

Roasted Cauliflower  
Spiced lentils, sweet 'n' sour purée (ve)

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

Smoked Paprika and Lemon Falafel (ve)  
Pickled baby vegetable salad, almond milk yoghurt, coriander cress



## Main Courses

### 24hr Braised Beef Cheeks

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

### Braised Belly of Pork

Winter barley risotto, charred leeks, burnt leek powder

### Roasted Rump of Lamb

Parsnip purée, crushed new potatoes, roasted carrot and beetroot, rosemary jus

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

Galette potato, spinach velouté and cauliflower cheese

### Braised Rolled Shoulder of Lamb

Colcannon mash, caramelised root vegetables and roasted shallots

### Confit Duck Leg

Mustard Onion Mash, Green Beans

### Seared Chicken Thigh

Portobello mushroom, tenderstem broccoli, pea purée, smoked bacon and baby onions

### Pheasant Wrapped in Pancetta

Bread sauce, rosti potato, sautéed sprouts and parsnips with a blackberry and port jus

### Caramelised Shallot and Squash Tarte Tatin (ve)

Creamy Mash, Charred Onions, Onion Ketchup

### Beetroot Wellington (ve)

Soused Wild Mushrooms, Sweet n Sour Puree

### Roasted Cauliflower Steak (ve)

Bombay Potatoes, Cauliflower Puree, Parsnip Crisp

### Salt Baked Celeriac (ve)

Polenta chips, crushed peas and red pepper

### Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

## 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

Sherry Trifle

Salted Caramel Chocolate Mousse  
Berry compote and mint

Vanilla Crème Brûlée  
Amaretto roasted apricots, glass biscuit

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

Pear Frangipane Tart  
Winter berry compote, cream

## Land of Sticky - served to tables for guests to share

(Choose 5)

Chocolate brownies  
Profiteroles filled with whipped cream  
Tiramisu shots  
Chocolate mousse shots  
Lemon posset shots  
Rhubarb crumble sundae shots  
Treacle tart  
Cosmopolitan jelly shots  
Mini strawberry cheesecakes  
Crème brûlée shots  
Mini apple tart  
Lemon meringue cups  
Chocolate ganache slices



## To Finish

Continental Blend Coffee  
A selection of teas and infusions