

Autumn/ Winter Menu

Please select choice of one for all guests and a vegetarian alternative if required

First Courses

- Smoked chicken & ham hock terrine, with pickled red cabbage & walnut crostini
- Smoked haddock fishcake with crab, tomato & parsley salsa
- Confit of duck & bacon with cashew nut, plum & ginger dressing
- Steamed salmon with Thai flavours, baby coriander & cucumber salad
- Oxford blue, smoked bacon & leek tart, with green tomato chutney & fine herb salad
- Pork, prune & pistachio terrine with roasted apple chutney & artichoke
- Home cured salmon & crab tian with celeriac remoulade & shizo cress
- Wild mushroom, tomato & mozzarella tart with parmesan & baby herb leaves v
- Goats cheese wrapped in filo pastry with roasted apple & sultana chutney v

Main Courses

- Prosciutto wrapped pork fillet with prune & apricot, colcannon, pot roasted winter vegetables
- Braised blade of Angus beef with burgundy shallots, smoked bacon & girolles horseradish mash, gremolata beans
- Loin of venison, braised red cabbage, butternut squash dauphinoise & damson infused jus
- Rump of lamb with mustard & herb crust, dauphinoise potato & cassoulet of beans & root vegetables
- Roasted duck breast, parsnip & pancetta potato cake, caramelised apples & blueberry jus
- Canon of lamb on turmeric & mustard seed potato cake, wilted spinach, slow roasted aubergine & apricot tagine
- Monkfish tail wrapped in Parma ham with a lightly curried mussel & leek broth
- Roasted corn fed chicken with haggis mash, roasted carrot & swede, wild mushroom & mustard cream sauce
- Pan fried salmon with garlic mash, roasted winter vegetables & chive buerre blanc
- Butternut squash, feta & spinach cannelloni with roasted red pepper sauce v
- Roasted root vegetable frittata with goats cheese & fragrant herb salad v
- Pumpkin, Aubergine & Courgette Tagine with fruity spiced cous cous v
- Oven dried Tomato & basil Lasagne with spinach, ricotta & parmesan v

Autumn/ Winter Menu

Please select one option for all guests

Desserts

Winter fruit & whisky tart with Armagnac parfait

Brioche & butter pudding with Agen prunes & Anglaise

Sticky toffee pudding with butterscotch sauce & caramel ice cream

Bramley apple & plum crumble tart with vanilla custard

Glazed lemon tart with ginger crème fraiche

Chocolate & praline tart with white chocolate curls

Pear tart tatin with orange & cinnamon caramel & crème fraiche

Trio of chocolate & pistachio brownie, blackberry & mascarpone trifle & glazed lemon tart

Chocolate plate of Belguim chocolate tart, hazelnut delice & white chocolate pannacotta