

Autumn & Winter Three Course Menu

estaurant/no

£49.75 per person

Includes chef's choice of four canapés per person during reception, after dinner tea, coffee and petit fours

Please select one dish from each course for all guests

<u>Starter</u>

Jerusalem artichoke soup

oyster beignet, crisp parsley and caviar crème fraiche

Brixham crab cake

anchovy and shallot fritto, cayenne and lemon dressing and mustard cress

Poached chicken and leek terrine Cumberland jelly and brioche

Leek and gruyère tart with roast onion purée

Main

Braised beef short rib 'Carbonnade'

Greenwich ale, creamed potato, pancetta and sweet onions

Pan fried sea bass

roasted salsify with brown butter, lemon, parsley and clams

Stuffed chicken leg braised in white wine and mustard

dauphinoise potato, chard and glazed carrots

Creamy polenta with grilled mushrooms

endive salad and truffle dressing

<u>Dessert</u>

Apricot and frangipane tart with vanilla cream

Rich chocolate mousse

with praline and toffee cream

Stewed apple and plum with muesli crumble



Please note that all prices quoted are exclusive of VAT at the current rate



Autumn & Winter

aurant/nc

Three Course Menu

£56.00 per person

Includes chef's choice of four canapés per person during reception, after dinner tea, coffee and petit fours

Please select one dish from each course for all guests

<u>Starter</u>

Game bird terrine

red wine and apple purée, red onion chutney and toasted hazelnuts

Grilled scallop salad

black pudding, roast endive and crumbed scallop roe with burnt orange dressing

Pan-roasted duck breast

cauliflower purée, pickled squash, truffle oil and pine nuts

Beetroot carpaccio

goat's cheese mousse, lemon oil and peas

Main

Roast breast of guinea fowl slow cooked leg, kale, pumpkin and girolle mushrooms

Pan-fried sea bream pearl barley, cockles and mussels, savoy cabbage and mussel broth

Wild boar 'Wellington' Brussels sprouts, chestnut purée, roast parsnips and cranberry jelly spheres

Barley and butternut squash risotto

shaved parmesan and crisp sage

<u>Dessert</u>

Poached pear hazelnut and dark chocolate mousse and shortbread crumble

> Steamed vanilla pudding stone fruits stewed in earl grey and vanilla syrup

Apple tarte tatin caramel sauce and condensed milk ice cream

dish

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