

Autumn & Winter Three Course Menu

£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

Starter

Jerusalem artichoke soup

oyster beignet, crisp parsley and caviar crème fraîche

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

Dessert

Apricot and frangipane tart

with vanilla cream

Rich chocolate mousse

with praline and toffee cream

Stewed apple and plum

with muesli crumble

Autumn & Winter 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

Starter

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

Dessert

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