

**Autumn Winter 2013/2014
Dinner Menu One**

Please select the same one choice for the whole party of starter, main course and dessert from these menu options

Starter

Ballotine of salmon, fennel, cucumber and pickle onions, wood sorrel soup

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Loin of rabbit, parma ham, puy lentils, quince jelly, pommery mustard

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Roast breast of pigeon, beetroot trio, blueberry jus

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Ham hock terrine, bramley apple, prune and armagnac, fennel and raisin bread

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Smoked duck, poached plums and sauce, seville orange marmalade

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Goat's cheese parfait, basil puree, confit tomatoes, black olive tuille (v)

Main Course

Medallions of monkfish tail, mussel risotto, copa ham, grilled leeks, sauce marinare

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Ballotine of corn fed chicken, wild mushroom duxelle, savoy cabbage, fondant potato, tarragon veloute

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Roast breast of gressingham duck, confit fig and fennel, dauphinoise, girottine cherries

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Rump of lamb, sweet potato gratin, glazed sweetbread, wild garlic, tomato chutney

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Fillet of beef, braised beef cheeks, celeriac, sprouts and carrots, port jus

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Loch Duart salmon, pork belly, watercress mash, lemon sabayon

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Herb gnocchi, wild mushroom broth, confit tomatoes, basil oil

Dessert

Baked vanilla cheesecake, pear compote, toffee, lemon sorbet

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Chocolate fudge and coffee cake, salted caramel ice cream, toffee popcorn

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Caramelised satsuma and passion fruit tart, crunchy chocolate marshmallow, vanilla ice cream

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Tea, coffee and petit fours

*Add an English cheeseboard with crackers, freshly baked bread,
preserves and dried fruit*

**Autumn Winter 2013/2014
Dinner Menu Two**

**Please select the same one choice for the whole party of starter,
main course and dessert from these menu options**

Starter

Maldon smoked salmon, dressed crab, cucumber jelly, quail eggs

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Ceviche of scallop and tuna, seville orange and fennel, avruga caviar

Main

Gigha island halibut, smoked mackerel rilette, bouillabaisse mash, pickled apple,
samphire

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Mustard roasted beef fillet, ox tail ballotine, Stilton croquette, truffle mash and
port jus

Dessert

Dark chocolate mousse, white chocolate and lemon tartlet,
nutella doughnuts

Chocolate chip cookie, vanilla pannacotta, chocolate curd, vanilla ice cream

Tiramisu, praline ice cream, almond nougatine, dark chocolate

Tea, coffee and petit fours

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*Add an English cheeseboard
with crackers, freshly baked bread, preserves and dried fruit*