

MENUS WINTER 2017

Our intention is to provide wines that perfectly complement your chosen menu; as such we offer banquet dining only, and not à la carte menus. However, we will cater for dietary requirements should they be provided in advance.

	Price per person
Menu A	£65.00

Baked potato soup with slow-cooked egg yolk and truffle brie sandwich (V)	
Roast pheasant on crushed swede with celeriac, pear and winter spring roll	
Warm chocolate mousse with milk sorbet	

Menu B	£75.00
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Partridge supreme with parfait, pear, brioche and kohlrabi	
Roast pavé of brill with Jerusalem artichoke pureé, creamed leeks and chicken jus	
Treacle tart with quince and crème fraîche ice cream	

Menu C	£85.00
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Amuse-bouche	
Seared tuna on spiced lentil salsa with crispy squid	
Loin of venison with Brussels sprout choucroute and parsnip	
Apple mousse cake with green apple sorbet	

Menu D	£98.00
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Amuse-bouche	
Tartare of Sicilian red prawns on Japanese custard	
Beetroot-cured and charred octopus with watercress	
Vacherin Mont d'Or with cauliflower, capers and raisins (V)	
Roast mallard with cabbage, foie gras and prunes	
Salted caramel cream with chocolate delice and honey snap	

An additional cheese course is available at a supplement of £12.95 per person. Menu D is designed to have a different wine with each course, therefore we recommend choosing this menu only if you are not planning on having a wine tasting prior to your meal.

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information.

CHEF'S SELECTIONS

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	Price per person
Garden	

Butternut ravioli with sage and brown butter	£20.00/£28.00
Heritage carrot with cumin and barley stew	£16.00/£24.00
Seasonal mushroom risotto with truffle crème fraîche	£20.00/£28.00
Cheltenham beetroot with goats' cheese, cod roe and linseed	£18.00/£26.00

Please note all of the above can be starters or main courses.

Fish

Roast salmon with smoked clams, mussels and brown shrimp	£20.00/£36.00
Loin of cod with hazelnut pesto, chanterelle mushrooms and cavolo nero	£22.00/£38.00
Pavé of sea bass with bone marrow, smoked eel toast and red wine fish jus	£25.00/£42.00

Meat

Cumbrian beef rump with dripping potatoes, roast onions and jus Bordelaise	£42.00
Lamb rump with crispy sweetbreads, Brussels tops and baby turnips	£40.00
Stuffed rabbit saddle with carrot ketchup and tarragon jus	£38.00

Desserts

Chestnut parfait with caramelised nuts and clementine	£18.00
Baked vanilla yoghurt with toffee apple and honeycomb	£18.00
Pear charlotte with King's Ginger ice cream	£20.00