

Churchill Dinner Menu

Starter

Jerusalem artichoke velouté, poached smoked haddock

House cured Lochduart salmon, horseradish cream, Avruga cone and lemon curd

Pan fried Scottish hake, pickled mooli and carrot, quinoa crisp

Wild mushroom soup, Gruyere toast

Spiced glazed rainbow tomatoes, garlic boilie cheese, beetroot salad

Main

Stuffed leg of corn fed chicken, garlic mash, sautéed Chantenay and exotic mushrooms, Thyme jus



Roasted Gressingham duck breast, crusty polenta cake, purple carrots, sautéed wild mushrooms, Vermouth jus



Roasted Lochduart salmon supreme, ginger, lime and brown shrimp risotto, pea beignets, sauce vierge



Confit duck leg, braised red cabbage, roast potato, girolle Yorkshire pudding, Chantenay carrots and port jus



Roasted salt marsh lamb rump, root vegetable gratin, pea and mint puree, baby carrots and red currant jus





CHURCHILL WAR ROOMS

Dessert

*Iced chocolate parfait, dehydrated chocolate mousse, yogurt cream,
griottines bon-bon*

Passion fruit tart, soft Meringue, peanut butter crumble, crispy passion fruit

Cotswold mess, elderflower jelly, vanilla cream, soft Meringue

*Coconut mousse, milk chocolate and Malibu, coconut crumble,
lime and coconut sorbet, crispy honey*

*Sticky toffee pudding, rum butterscotch sauce,
Bourbon Vanilla Ice Cream*

*Paxton and Whitfield cheese selection,
quince jelly, ale chutney and Shropshire crackers*