

**Leadership Dinner Menu**

**Starter**

*Devon crab salad, endive, pickled green peppercorn, lemon crumble*

*Jerusalem artichoke velouté, poached smoked haddock*

*Duck liver pate, spiced fig and garlic crostini*

*Rabbit rillettes, celeriac rémoulade, celeriac puree, and caramelized onion*

*Wild mushroom soup, Gruyere toast*

**Main**

*Roasted venison loin, glazed heritage carrots, oxtail gnocchi and port jus*



*Baked cod loin, purple mash potato, wilted kale,  
sautéed winter vegetable, mousseline sauce*



*Roasted Hereford fillet of beef, butter poached King Edward potato,  
sautéed wild mushroom, rainbow tomato, bone marrow sauce*



*Pressed Gloucester old spot pork belly, heritage carrots, black pudding and gammon croquette, caramelized banana shallot, cider jus*



*Roasted rack of lamb, cauliflower cheese, pea puree, crushed potato cake, winter baby vegetable and Rosemary and red wine 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*