

## Autumn-Winter Banqueting Menu 2018

These are suggested menus and if you would like to ask us about a bespoke dish, then please do and we would be happy to discuss this.

### Starters

**Textures of Heritage Beetroot**

Roasted & marinated heritage beetroots with hazelnuts, Driftwood Ash goat's cheese & mustard leaf

**Searcy's smoked salmon**

spaghetti cucumber, vodka crème fraîche, soda bread

**Mackerel rillettes**

horseradish mousse, watercress, sourdough wafer

**Brown crab brulee**

spiced tomato relish, toast fingers

**Chicken "Caesar"**

compressed confit chicken terrine, anchovy aioli, charred baby gem, quail egg & parmesan wafer

**Goat's cheese panna cotta**

beetroot carpaccio, pea shoots, candy pecans

**Courgette carpaccio**

lemon thyme, tomato and black olive crumb

**Smoked duck**

grilled peach, blackberry vinaigrette

**John Ross Junior smoked salmon**

salmon bon bon on pickled cucumber with crème fraîche

**Smoked chicken apple & celery tian**

summer cress walnut & grape dressing

## Mains

**Seared cod**

beetroot & samphire salad, creamed potatoes, whipped dill butter

**Garlic and thyme guinea hen breast**

potato terrine, lettuce & petit pois, pancetta

**Fillet of beef – £6.00 Supplement**

wild mushrooms, confit shallots, creamed potato puree, reduction

**Roasted summer squash**

toasted pine nuts, sage, char grilled polenta

**Beetroot gnocchi**

goats curd, smoked beetroot puree, pickled beets

**Roasted Scottish salmon**

jersey potatoes, shelled peas, lettuce, lovage, trindells

**Portobello mushroom**

red wine onions, courgette, truffle

**Rack of Cumbrian lamb**

marinated lamb rump served with summer turnips, glazed carrots, dauphinoise potato & a port reduction

**Pan fried breast of guinea fowl**

warm French bean & potato salad, roasted beetroot & a cherry tomato & red wine vinaigrette

**Breast of duck**

potato and olive oil puree, braised leeks, caramelised apple & duck crackling, finished with a cider jus

**Cauliflower & Beenleigh blue pithiver**

rosemary potatoes, kale

**Chicken of the woods**

summer bean fricassee, toasted quinoa

## Desserts

**Lemon Parfait**

Lemon parfait, caramelised peaches, blossom honey & oat crumb

**Mascarpone Mousse**

Elderflower & mascarpone mousse, rhubarb & textured meringue

**Selection of Cheeses**

Selection of British Isle cheeses, summer fruit preserves & artisan biscuits

**Lemon tart**

Italian meringue, white chocolate cream

**Caramelised white chocolate parfait**

mango glaze, toasted coconut crust

**Black cherry & chocolate cheesecake**

cherry gel, bitter chocolate

**Vintners berry "mess"****Blueberry semi-freddo**

lavender sponge, fresh mint cream

**Mint chocolate delice**

Mint chocolate Ice cream

**White chocolate**

rose mille faille

**White wine**

raspberry jelly, pistachio madeleines

**Chocolate & praline delice**

hazelnut cream & raspberry sorbet