



DINNER PARTY

£32 per person

basket of artisan breads with Léoube olive oil

blini of organic smoked salmon with crème fraîche & herb oil

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fricassee of Wootton chicken with smoked bacon & chestnut mushrooms
seasonal vegetables from the market garden

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caramelised lemon tart with compote of red berries

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coffee & petit fours (£4.75pp)



DINNER PARTY

£36 per person

basket of artisan breads with léoube olive oil

bitter leaf salad with citrus & windrush goat's cheese

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braised shoulder of ryland lamb with butterbean casserole,
seasonal vegetables from the market garden

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pear & almond tart with vanilla cream

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coffee & petit fours (£4.75pp)



DINNER PARTY

£40 per person

basket of artisan breads with Léoube olive oil

orange & chilli soused salmon, watercress & fennel salad

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crispy blade of beef, celeriac, calvo nero & woodland mushrooms
seasonal vegetables from the market garden

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rhubarb fool with almond tuile

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coffee & petit fours (£4.75pp)