



PRINCE PHILIP HOUSE

MENU
Autumn-Winter
2017

PRINCE PHILIP HOUSE

Fine dining £46.00 per person

Please choose one starter, one main course & one dessert

Includes coffee & homemade petit fours

Starters

Pumpkin soup, chicken wings, apples & almonds
Venison carpaccio, parsnip puree & crisps, baby golden beetroot, Parmesan
Pressed chicken & ham hock terrine, pickled vegetables, prune puree, brioche & chicken butter
Crab salad on set parsley & dill cream, compressed watercress, gem leaves & lemon crème fraîche
Dill & vodka cured salmon, bloody Mary gel, avocado, crispy salmon skin, dill oil & rye crumbs
Grilled mackerel & mackerel tartare, beetroot & orange salad
Toasted brioche, truffle scented wild mushroom, shaved pecorino, slow-roasted cherry tomatoes
Goat's cheese, pear & walnut salad, scorched cauliflower, pear cider jelly
Roast red pepper panna cotta, puffed wild rice, radish, olive crumbs, feta puree & basil
Salt baked beets, goat's cheese mousse, toasted walnuts, beetroot powder & linseed

Mains

Breast & stuffed leg of guinea fowl, crispy skin, duck fat potato fondant, burnt onion & chestnuts
Dry-aged beef, potato terrine, celeriac puree, mushroom ketchup & salt-baked carrots
Pheasant, spelt risotto, parsnip puree, pickled blackberries, Romanesco & damson jus
Parmesan-crusted venison, venison suet pudding, butternut squash, shallot rings & sprout leaves
Suckling pig belly, compressed, pureed & crisp apple, potato & cep croquette
BBQ short rib of beef, roasted sweetcorn, creamed potato, maple glazed bacon
Steamed cod, truffle butter, salsify & leek hearts
Pan-fried salmon, Jerusalem artichoke, brown shrimps, crispy potatoes & sea vegetables
Shiitake & cheese fritters, kale, vegetable & bean cassoulet
Rosary goat's cheese & caramelised onion tart, Shetland potato & Stilton ice cream

Puddings

White chocolate panna cotta, chocolate mousse, blackberries & coconut snow
Cambridge burnt cream, apple gel, compressed apple & Somerset cider foam
Chocolate brownie, caramelised banana, honeycomb ice cream, Armagnac marinated prune
Apple tatin, vanilla ice cream, apple crisp
Chocolate tart, hazelnut sponge, salted caramel spheres
Lemon curd, pistachio cream, apple sorbet, olive oil

Why not add an amuse bouche to start off your fine dining experience for an extra £2.50 per person

Pea & ham shot
Tomato & basil consommé
Set watercress cream with parmesan foam
Chilled leek & potato

Or add a tasty British & Continental cheese board for an extra £6.50 per person

Served with oatcakes, chutneys & fresh fruits