

MENU A

€100.00 PER PERSON

Cider and White Onion Soup with Pommery Grain Mustard and Aged Comté Croute

Salt Cod Scotch Egg with Chorizo and Red Pepper Sauce

Waldorf Salad with Candied Walnuts and Pink Lady Apple

Duck Leg, Black Pudding and Pistachio Terrine with Truffle Mayonnaise and Homemade Pickles

Steak Tartare on Chargrilled Bread with Fried Quail's Egg and Black Garlic

Cornish Mackerel Tartare with Smoked Mackerel Parfait and Black Sesame Crackers

Loch Duart Salmon Fishcake with Sauteed Vegetables, Fennel Pollen and Lemongrass Sauce

Glazed Omelette of Smoked Haddock and Parmesan

Dry Aged Rib of Beef with Red Onion Marmalade, Mushroom Purée, Chips and Gherkin Ketchup

Rhug Estate Leg of Salt Marsh Lamb with Pomme Boulangère and Salsa Verde

Pig's Cheek Pie with Clotted Cream Mash, Crispy Black Pudding and Devilled Sauce

Beer Brined Cotswold White Chicken with Roasted Alliums and Malted Barley Risotto

Fish Du Jour with Crushed Jersey Royals, Radishes and Vanilla Sauce

Selection of Cheeses with Crackers and Chutney

Peanut Butter and Caramelised White Chocolate 'Paris-Brest' with Salted Coffee Caramel

Banana Custard with Medjool Dates and Honeycomb

English Raspberry and Gin Trifle with Vanilla Custard and Candied Hazelnut Sponge"

Tonka Bean Panna Cotta with Apricot and Pistachio

Dark Chocolate and Hazelnut Éclair

MENU B

£125.00 PER PERSON

Potato & Shellfish Velouté with Braised Octopus, Chorizo and Celery Leaf

Cornish Crab Spring Roll with Toasted Cucumber, Avocado, Broad Beans and Langoustine Bisque

Heritage Tomato and Mozzarella Salad with Pickled Shallot and Roasted Roscoff Onion

Chicken Liver Parfait with Fig and Cherry Chutney, Green Almonds, Almond Jelly and Toasted Brioche

Glazed Omelette 'Lobster Thermidor'

Roasted Hand Dived Orkney Scallop with Rotisserie Bacon, Peas and Crispy Black Pudding

South Coast Lemon Sole with Shrimps, Seaweed and Shellfish Velouté

Claude's Mushroom 'Risotto' with Daniel's Crispy Egg and Aged Parmesan

Beef Wellington with Spinach Purée, Leek & Oglesfield Gratin and Red Wine Sauce

Home Farm Lamb Rump and Belly, Stuffed Red Pepper, Courgette and Goat's Cheese

Stuffed Cotswold White Chicken with Braised Chicory, Soft Polenta, Girolles and Vin Jaune Sauce

Fish Du Jour with St. Austell Bay Mussels, Baby Squid and Bouillabaisse Sauce

Selection of Cheeses with Crackers and Chutney

Apple Tarte Tatin with Madagascan Vanilla Ice Cream

Strawberry Souffle with Jersey Milk Ice Cream and Rose Scented Coulis

Dark Chocolate Pudding with Crystallised Malt Biscuit, Salted Caramel and Malted Milk Ice Cream

Brown Butter Tart with Buttermilk Ice Cream

Roasted Vanilla and Honey Caramel Crème Brûlée