



### Canapés

Smoked trout & horseradish pâté on seeded cracker bread

Goat's cheesecake with red onion jam

Chicken liver parfait tartlet with smoked pancetta

Smoked salmon & horseradish blinis

### Starters

Confit of duck leg with duck egg yolk ravioli with roasted onion consommé

Pan-fried pigeon breast with texture of beetroot

Pan-roasted quail breast, confit leg, fried quail eggs & port dressing

Fricassee of wild mushrooms, toasted sourdough, poached hen's egg

Fillet of mackerel with fennel salad pickled shallot, cucumber gelée & beetroot sorbet

Terrine of poussin with pistachio, pea purée & piccalilli vegetables

### Mains

Duck breast & crispy leg, croquette with parsnip purée, green beans & cherry jus

Fillet of beef, pommes Anna, wild mushroom purée & red wine jus

Rump of veal with caramelised sweetbread, fondant potatoes, honey-glazed carrots & jus

Venison Wellington served with broccoli sprouts, honey-glazed carrots,  
creamy pomme purée & port jus

Halibut, lemon & pepper crumb, courgette & chickpea ragu

Ballotine of chicken, stuffed with mushroom potato rosti & kale

Roast saddle of lamb with black pudding wrapped with parma ham,  
green olive purée & ratatouille sauce

### Vegetarian

Roasted field mushrooms, potato galette, tempura broccoli & ricotta

Spinach & wild mushroom pithivier, celeriac, swede & a shallot dressing

Butternut squash, walnut parmesan & asparagus risotto

### Desserts

Chocolate tart with clotted cream

Apple tarte tatin, caramel sauce, cinnamon & pistachio ice-cream

Rhubarb Bakewell with ginger sorbet

Vanilla panna cotta, raspberry sorbet & walnut crumb

Assortment of four French cheeses, artisan breads & condiments

Cheeseboard - local cheeses with apple chutney & wafers, served with port

### Tea, coffee and handmade chocolates

We stock a wide range of fine wines to compliment your meal