

STARTERS

Duck soup served with quenelles of duck mousse and a petit pain roll

Poached quails' eggs Florentine
Sat on wilted spinach topped with a rich Gorgonzola sauce
Served on a bread crouton

Woodland sourced wild mushroom, poached pear and apple terrine with a blueberry coulis

INTERMEDIATE

Pan fried queen scallops in a scallop shell with a beurre noisette butter

Champagne sorbet

MAIN COURSE

Loin of lamb cannon fierce fried with rosemary and juniper berry melt down served
Duchess and pomme dauphine potatoes and a vegetable compote

Sage stuffed pork fillet with a chorizo scotch egg and an apple mustard sauce and
Dauphinoise potatoes

Chicken breast boussini cheese and spinach roulade
Served with sweet potato mash, shiitake mushroom and asparagus sauce

Slow roasted sirloin sat on braised cabbage with a walnut, celeriac purée
Caramelised shallots and coated in a rich stock reduction

FINALE

Plum rhubarb and ginger compote
Topped with an oat ginger biscuit crumble and vanilla custard

Individual chocolate ganache mousse served with shortbread biscuits

Mini baked Alaska with lime jelly and raspberry coulis

Filter coffee served with a dark chocolate mint