



## TANTALISINGLY TASTY

### STARTERS

Ham hock & duck liver terrine, toasted brioche, truffle vinaigrette

Gravadlax of salmon, dill mustard, lemon blini

Tartlet of Rosary goats' cheese, roasted beetroot, butternut squash,  
rocket salad, British hemp seed & kale pesto (v)

Smoked duck salad, figs, toasted pine nuts & sherry vinaigrette

Prawn ceviche, mango and avocado salsa

### MAINS

Duo of pork - confit belly & sage and onion meatball, cider fondant,  
roasted root vegetables, braised red cabbage & crispy crackling

Shank of English lamb braised in red wine with garlic & rosemary,  
creamed potatoes, savoy cabbage, chantenay carrots

Breast of guinea fowl, potato and onion galette, spinach, fine green beans,  
wild mushroom cream & red wine reduction

Citrus crusted salmon, olive oil & parsley crushed potatoes,  
fine green beans, white wine butter sauce

Stone bass, Spanish bean and chorizo stew, crispy garlic potatoes

Pithivier of leek, chestnut mushroom & artichokes hearts,  
sauté potatoes, vegetable gravy (v) (ve)

### DESSERTS

Assiette of your favourite desserts, dipped strawberries, honey tuile

Rich dark chocolate delice, cherry ice cream, toasted almonds

Raspberry tart, lemon cream, white chocolate ganache & berry sorbet

Iced honey and hazelnut nougatine, strawberry syrup

Pistachio Bakewell tart, clotted cream ice cream, Peruvian spiced berries

Truffles cheese board, artisan biscuits, fig compote

**from £52.50 per head**

**Price includes staff, tableware and napkins**