

A LA CARTE

Head Chef: James Parkinson

FIRST COURSE



Salad of Quail
with a Squash Purée and Balsamic Vinaigrette



Mosaic of Foie Gras and Guinea Fowl
with Pickled Forest Mushrooms
and Toasted Brioche



Pan Fried Scallops
with a Tarte Tatin of Belgian Endive and a Celeriac
Mousseline



Tian of Crab and Home Smoked Salmon
with a Spring Onion Dressing



MAIN COURSES



Cannon of Local Lamb
with Baby Courgettes, Aubergine Caviar and a Tarragon Jus



Honey Glazed Gressingham Duck Breast
with Pomme Maxime and a Jus of Figs



Fillet of Sea Bass en Tapenade
with Boulangère Potato, Roast Artichokes
and a Warm Tomato Coulis



Pavé of Roast Halibut
with a Smoked Salmon Brandade, Baby Leeks
and a Caviar Velouté



£39.50 per person

DESSERTS



Lemon and Passionfruit Tart
with Raspberry Sorbet and Hazelnut Shortbread

Mango Pannocotta
with a Medley of Summer Fruits and Lemon Balm Ice Cream

Selection of British and French Cheese and Biscuits



Coffee and Petits Fours

Two Course Lunch £11.00 per person
Three Course Lunch £16.00 per person
All Prices include VAT

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LUNCHEON



Homemade Wild Mushroom Soup
with Garlic Croutons

Gravadlax of Salmon
with Pickled Cucumber and a Seafood Salad

Chicken Liver Parfait
with Apple Chutney and Toasted Brioche



Honey Roasted Fillet of Pork
with Black Pudding and a Mustard Jus

Grilled Fillet of Plaice
with Herb Mash and a White Wine Veloute

Pot Roast Breast of Chicken
with Fondant Potatoes and a Wild Mushroom Veloute

