

A La Carte Menu

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Hors D'Oeuvre

Roast Sea Scallops, Curried Parsnips

Light Veal Juice, Tomato and Thyme Wafers
Eight Pounds and Ninety-five Pence

Mosaic of Foie Gras, Pressed Young Leeks

Purée of Prune and Armagnac
Nine Pounds and Fifty Pence

Black Pudding Fritter

Pearl Barley and Mushrooms, Calvados Gravy
Seven Pounds and Twenty-five Pence

Smoked Salmon and Ragstone Sausage

Crushed Artichokes, Parsley Dressing
Eight Pounds and Twenty-five pence

Roast Pigeon Breast

Celeriac Remulade, Beetroot Ravioli, Porcini Sauce
Seven pounds and Fifty Pence

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Main Courses

Seared Cornish Sea Bass

Lemon Tagliatelli, Thai Broth, Crab and Chilli Samosas
Twenty-one Pounds and Ninety-five Pence

Madras Scented Turbot

White Bean Purée, Girolles and Potato Crisps
Twenty-two Pounds and Fifty Pence

Cannon of Lamb

Winter Root Vegetables, Gouda and Sage Ravioli, Merlot Gravy
Twenty-two Pounds and Fifty Pence

Roast Loin of Venison

Confit of Vegetables, Ginger Brioche, Olive Jus
Twenty-one Pounds and Ninety-five Pence

Free Range Chicken

Crisp Cumbrian Ham, Aubergine and Tomato Tian, Poultry Jus
Nineteen Pounds and Fifty pence

All Dishes are served with Appropriate Vegetables

Additional Vegetables : Three Pounds and Fifty Pence
Green or Mixed Salad : Three Pounds and Fifty Pence

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Desserts

Six Pounds and Ninety-five Pence

Honey and Whisky Panna Cotta
Rolled Oat Wafers, Warm Rosemary Syrup

Collection of Chocolate Desserts

Iced Tiramisu Parfait
White Coffee Ice, Amaretto Crisps

Hot Toffee Apple Pudding
Spiced Pear Brulée, Apple Caramel

Rhubarb and Vanilla Crumble
Custard Ice Cream

A Selection of Cheeses from our Cheese Menu

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Coffee and Petits Fours
Three Pounds and Fifty Pence

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