Starters

Seared Scallops and Braised Pig’s Cheek served with a Dauphinoise Puree and Pancetta Crisps

Homemade Lobster & Crab Ravioli served with a Shellfish Bisque on a bed of Spaghetti Vegetables

Pan Fried Wood Pigeon Breast served with Roasted Sprouts, Streaky Bacon and Hazelnuts

Roast Vegetable and Glazed Fig Salad topped with Candied Pecans and Rochefort Cheese

Steak Tar Tar made from 32 Day Dry Aged Fillet of Beef served with a Confit Egg Yolk and Herb Infused Croute

Mains

A Duo of Herb Crusted Lamb Rack and Slow Cooked Lamb Shoulder served with a Potato Galette, Roasted Shallots and Wilted Greens

Smoked Venison Fillet served with Pickled Vegetables and Roasted Girolle, finished with a Redcurrant and Chocolate Sauce

Pan Fried Halibut served with a Crab Omelette, Bean Sprouts, Pea Shoots and a Nam Pla & Oyster Sauce

Roast Potato Gnocchi with Butternut Squash, Mushrooms, Creamy Blue Cheese and a Persillade Sauce

Pork Belly Braised in Cider served with a Black Pudding Hash, Burnt Cauliflower Puree, Pickled Red Cabbage and Apple & Pork Sauce

Dessert

Baked Alaska served with a Flaming Kirsch Sauce

Warm Poached Pear served with a Gingerbread Ice Cream

Melt in the Middle Chocolate Fondant served with a Salted Caramel Ice Cream

Baileys & White Chocolate Creme Brule served with Homemade Shortbread

A Selection of Cheeses served with Water Biscuits, Quince Jelly and Red Onion Marmalade