



Starters

Fillet of Sea bass, roasted fennel and red pepper, chive buerre Blanc

Twice baked goats' soufflé, pea shoot salad with lemon dressing

Fresh fig, pear and rocket salad, honey and sherry vinaigrette

Smoked salmon fishcake, spiced spinach and fish cream sauce

Warm duck and orange salad, toasted cashews and candied orange dressing

Main Course

Oven roast lamb fillet
dauphinoise potatoes, Saffron creamed leeks, baby carrots, port jus

Oven roast Rack and black (Lamb fillet and black pudding wrapped in Parma ham),
with the above garnish

Ricotta and sage stuffed chicken breast wrapped in Parma ham, dauphinoise
potatoes, glazed baby carrots, chive buerre blanc

Duo of confit pheasant leg and roast pheasant breast
dauphinoise potatoes, honey and thyme roasted swede and parsnips, red wine jus

Roast red pepper stuffed with roast butternut squash garlic and Parmesan.
Accompaniments as for main dish

Desserts

Rich Chocolate tart, berry compote, vanilla cream, Cassis reduction

Vanilla Pannacotta, spiced poached pear, ginger and Marsala syrup

Summer fruit terrine served with crème Chantilly

Winter fruits poached in ginger and Marsala, fresh cream

Raspberry crème brulée with a homemade shortbread biscuit