

TABLE D'HOTE MENU

SATURDAY DINNER SAMPLE MENU

Chicken Liver Parfait

Bacon Jam, Toasted Brioche, Micro Herb Salad

Beetroot Cured Salmon

Cucumber Salad, Crème Fraîche, Dill

Heritage Tomato Salad

Red Pesto, Mozzarella

Pea and Watercress Soup

Chive Cream

★★★★

Crab Croquette

Seaweed Mayonnaise

OR

Champagne Sorbet

★★★★

Fillet of Beef

Wild Garlic Pearl Barley Risotto, Roscoff Onion, Jus Gras

Duck Breast (Served Pink)

Charred Hispi Cabbage, Celeriac Puree, Honey and Five Spice Jus

Rump of Lamb

Courgette and Basil Puree, Goats Cheese Beignet, Lamb Jus

Fillet of Sea Trout

Baby Gems, Peas, Broad Beans, Beurre Blanc

Roasted Vegetable Fregula

Chimichurri, Grana Padano

**Boulangère Potatoes, New Potatoes,
Glazed Carrots, Cauliflower, Sugar Snap Peas**

or

Mixed Leaf Salad and New Potatoes

★★★★

A Selection of Desserts and Cheese

★★★★

Coffee and Petit Fours

£45 PER PERSON

INCLUSIVE OF VAT

Recommended Wines

White -Bin 26 - La Font Francaise Picpoul De Pinet, Languedoc-Roussillonon - £28.00

Beautiful Bright Colour with Green Highlights, An Intense Nose of White Fleshed Fruit,

Well Balanced and Very Fresh Tasting on The Palate

Red -Bin 58 - L'Instant Truffier Malbec, Cahors - £30.00

From Cahors Where Malbec is Native and an Interesting Alternative to our Argentinean

Example of This Variety, it is Robust and Lively with Fine Peppered Tannins