

TABLE D'HOTE

SAMPLE DINNER INCLUSIVE MENU

CANAPÉS

Served in the Bar and Lounge Pre-Dinner

VENISON AND GAME TERRINE

Bacon Jam, Micro Herb Salad

HERB ROASTED SALMON AND SMOKED SALMON RILLETTE

Caper Salad, Ciabatta Croutes

QUINOA SALAD

Feta, Watercress

CURRIED LENTIL AND CARROT SOUP

Double Cream

RASPBERRY SORBET

ROAST LOIN OF PORK

Apple Puree, Apricot Stuffing, Savoy Cabbage, Sage Jus

PHEASANT BREAST

Spiced Pumpkin Puree, Charred Lettuce, Pheasant Jus

BRAISED FEATHER BLADE OF BEEF

Parsnip Puree, Spinach, Crispy Onions, Red Wine Jus

FILLET OF BREAM

Curried Onions, Pak Choi, Coconut Velouté

ROASTED CAULIFLOWER RISOTTO

Hazelnut Pesto

Fondant Potato and New Potatoes

Smoked Paprika Roasted Cauliflower, Honey Glazed Carrots, Savoy Cabbage

OR

Mixed Leaf Salad and New Potatoes

A SELECTION OF DESSERTS AND CHEESE

COFFEE AND PETIT FOURS

£50 per person or individually priced as follows

Starter £10, Intermediate £5, Main Course £24, Desserts £10 (Inc. V.A.T)