

Dinner Menu 2012

Amuse Bouche

Leek, potato and white truffle cappuccino served with a cheese and olive straw

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Borscht soup with a poppy seed shortbread biscuit

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Jerusalem artichoke soup with a sage wonton

Starters

Pressed guinea fowl and corn fed chicken terrine studded with prunes and pistachio and served with a kiwi dressing

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Carpaccio of beef with creamed rocket and parmesan shavings dressed with truffle oil

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Trio of duck served on a slate

Cumberland duck sausage drizzled with a port glaze, Cherry wood smoked duck breast with morello cherries, Barberry duck ham pickled topped with white radish served with duck scratching's and micro herbs

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Forman's London cured smoked salmon with a traditional garnish of chopped shallots, capers, parsley, gherkins and lemon (supplement)

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Traditional Atlantic prawn and fresh water crayfish cocktail with a marie-rose dressing

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Salmon tartar topped with crème fraiche and salmon roe garnished with salted dill cucumber and micro leaves

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Pan Fried King Scallops wrapped in Pancetta with a Champagne and Caviar Sauce

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Triple Shellfish Starter – Layered crab, diced Tomato and Avocado Timbale, Lobster Frisee and Mango Salad, Tiny Glass of Prawn Cocktail

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Parmesan shortbread topped with slow roasted tomato, goats cheese and rocket

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Antipasti plate- Char grilled courgettes & aubergine; roasted peppers; baby artichokes and mini mozzarella balls dressed with basil oil and balsamic syrup

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Gruyere Souffle, frisee salad, caramelised apples and walnuts

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Cream of Wild Mushroom Soup with Chive Snippets and Truffle

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Spring pea and mint soup with a dollop of crème fraiche and finished with pea shoots

Palate cleansers

Gin and tonic sorbet

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Cucumber granite

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Muscat and melon sorbet

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Chef's seasonal special

Mains

Corn fed chicken breast served with young broad beans, baby soya beans and French bean salad accompanied by a buttery braised potato tower

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Roast rump of lamb scented with rosemary, and served with young spring vegetables, mint jelly and lamb stock reduction

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Three little piggy bits

Chinese five spice roasted pork belly on a bed of creamed caraway cabbage, pulled pork loin spaghetti, cider braised pigs cheeks on a bed of carrot puree served with buttery mashed potato and crispy pig skin

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Grilled venison fillet and baby venison pie served with dauphinoise potatoes, root vegetables and buttered green beans

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Honey and lemon thyme Gressingham duck with sauté curly kale, onion puree and Parisian potatoes accompanied by a rich port sauce

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Confit of Duck, dauphinoise potatoes and buttered caraway savoy cabbage

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Fillet of beef with jenga chips, slow roasted tomatoes, grilled field mushrooms and béarnaise sauce

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Pan fried sea bass with a crab & ginger beignet served with mange tout and spiced star anise ketchup

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Organic salmon fillet on a bed of crushed potatoes, roasted beets and a pea puree garnished with pea shoots and baby herbs

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Pecorino and parsley crusted lemon sole fillet on celeriac and apple potato cakes with wilted spinach finished with a seafood bisque

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Butternut squash risotto fingers served with wild rocket and a timbale of spring onion, cucumber, lime, tomato and coriander.

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Steamed wild mushroom pudding, fondant potato and tender stem broccoli with a rich mushroom and truffle sauce

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Vegetable Mille feuille layers of puff pastry, grilled haloumi, slow roasted peppers and field mushrooms served with grilled asparagus and cherry tomato compote

Desserts

Pineapple Carpaccio - Thinly sliced caramelised pineapple slices topped with freshly muddled mint, caster sugar and black pepper, served with butterscotch ice cream

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Apple tart tatin served with vanilla pod ice cream and calvados caramel cream

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Coconut & lemon tart with mascarpone and passion fruit

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Chocolate trio - White chocolate mousse, dark chocolate brandy torte, gooey chocolate pudding

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Strawberries and cream piled into a crisp bandy snap basket

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Baileys Cheesecake with fresh raspberries and cream

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Bakewell tart, cherry compote and crème fraiche

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Lemon Posset, berry selection and butter shortbread fingers

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English summer dessert plate - Summer sherry trifle, lemon posset and berry compote, Eton mess all served in mini martini glasses

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Rustic Cheese Board - Ragstone goats cheese, Yarg, Smoked Wigmore, Somerset brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits

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For weddings

YOUR WEDDING CAKE – beautifully presented and garnished by us with fruit coulis and summer berries

After

Coffee, tea and handmade liquor chocolate truffles