

AUTUMN/ WINTER DINNER STARTERS

PREMIUM ITEMS (Surcharge applies)

Venison carpaccio, caper popcorn, parmesan shavings & frosted red currants

Olive oil beetroot confit salmon, horseradish panna cotta, gold leaf, micro watercress and rocket leaf, dill dressing

Spiced crab & crayfish tortellini, saffron cream, micro cress

MEAT

Pulled ham hock & smoked chicken terrine, pickled vegetables, melba toast, piccalilli

Duck liver parfait, focaccia crisps, pomegranate & medjool date salsa

Penni black pudding scotch egg, sweet potato nest, wild mushroom ketchup

Panko crumbed goats cheese, air dried ham & honey baked figs

FISH

Soused mackerel, pickled baby vegetables, heritage beetroot, lotus root crisps

Seared tuna, toasted sesame seeds, wasabi caviar, nori taco, micro cress

King prawn & crème fraiche roulade, wasabi mayonnaise & caviar pearls

Smoked haddock & herb fish cake, real ale rarebit glaze

VEGETARIAN

Beetroot carpaccio, tipsy billie goats cheese mousse, red amaranth

Roasted winter roots, smoked tofu, toasted pumpkin seeds, balsamic dressing

Goble artichoke & Wookey hole cheddar tart, red pesto dressing

Roasted celeriac & chestnut soup, truffle oil, Parsnip crisps

Warm camembert box, artisan bread, cranberry & port compote

TANTALIZE YOUR GUESTS WITH A LITTLE AMUSE BOUCHE

Thai coconut pumpkin soup with chilli & crème fraiche

Lentil soup with caraway and minted yogurt

White bean and truffle cappuccino served with a cheese and olive straw

Borscht soup with salsify crisps

Jerusalem artichoke soup with a parsnip & sage wonton

AUTUMN/WINTER DINNER MAINS

PREMIUM ITEMS (Surcharge applies)

Roasted goose, chestnut & date stuffing, pancetta, roast potatoes, honey glazed parsnips and sauté Brussel tops.

Venison Loin, baby red onion tart baby fondant potatoes, baby carrots, blackberry jus, crispy kale.

Guinea Fowl, panko scotch quails egg, Girolle, Madeira, black truffle and creamed salsify, heritage cauliflower, crispy shredded potato cake

MEAT DISHES

Hereford loin of beef, baked baby carrots, fondant potato, Yorkshire pudding filled with cauliflower cheese, mulled wine jus

Norfolk turkey, marmalade glazed gammon, root vegetable mash, sprout tops, chestnuts and cranberry sauce

Confit duck, parsnip puree, lotus wafer. Salted caramel shallots, port jus, crispy kale

PALATE CLEANSERS – served in frosted rimmed martini glasses and served with freshly baked madeleines

Fig and apple calvados sorbet

Pear and ginger sorbet

Vodka Cranberry and vanilla bean sorbet

Peach sorbet with Prosecco

FISH AND SHELLFISH

Salmon wellington, creamed leeks & winter greens, champagne & chive sauce

Herb crusted cod fillet, shellfish gnocchi broth, keta caviar cream & baby watercress

VEGETARIAN

Crisp root rosti, creamed spinach, Woodland mushroom, black truffle, port jus, crispy kale

Red onion tart tatin, chargrilled courgette ribbons, root vegetable crisps, balsamic glaze

tricolour tortellini with butternut pumpkin, saffron cream, roasted roots and toasted seeds

AUTUMN/WINTER SWEET AND STICKIES

WARM AND DECADENT

Sticky toffee pudding with butterscotch sauce and clotted cream

Apricot bread and butter pudding, with a calvados cream

Warm Bakewell tart, with clotted cream

Sticky ginger cake, grand marnier custard, coffee bean ice-cream

COLD AND INDULGENT

Xmas pudding, mince pie ice cream, vanilla custard

Poached winter fruits, meringue, berry coulis

Sherry trifle martini, boozy fruit compote, fresh cream & Popping candy

Black forest gateau, cherry compote, white chocolate panna cotta, pistachio granola

Warm Bakewell tart, with clotted cream – H

Selection of cheeses, biscuits, chutneys

DIGESTIVES

A selection of teas and coffee

Handmade liquor chocolate truffles

Digestive liquors and liquor cream coffees

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Cornish Yarg, extra mature Cheddar, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys and oat biscuits