

Autumn and Winter Dinner Package

(All prices are subject to VAT)

Please Select **One** Starter, **One** Main and **One** Dessert
A chef's choice vegetarian option will be provided and any pre-advised dietary requirements will be catered for.

Starter

Crispy Pork Belly and Smoked Queen Scallops White Onion Puree, Shallot Crisps	£8.25
Chicken Liver Parfait, Madeira Jelly, Toasted Brioche, Orange and Caper Salad	£6.50
Smoked Haddock Fishcake Bombay Potato, Coriander Hollandaise, Fish Crackling	£6.95
Beetroot Cured Goatsbridge Trout (v) (gf) Horseradish Cream, Celery Cress, Beetroot Gel	£7.50
Creamy Wild Mushrooms on Toast (v) Poached Hen's Egg, Black Truffle and Chive Oil Dressing	£5.95
36 Hour Braised Ox Cheek Celeriac Remoulade, Oxtail Bon Bon, Chives, Hazelnut Crumb, Ale Reduction	£6.95
Provençal Vegetable and Goats Cheese Cannelloni (v) Pesto Cream Sauce, Parmesan Crisp	£5.95
Mi Cuit Salmon (gf) Pickled Cucumber, Lemon Jam, Compressed Apple	£6.95
Balsamic Aged Tomato and Baby Mozzarella Risotto (v) (gf) Rocket Pesto, Parsnip Crisps	£5.50
Pan Fried Scallops Textures of Cauliflower, Breaded Roe, Confit Fennel	£12.50
Soup of the Season with Warm Bread	£4.95



Autumn and Winter Dinner Package

(All prices are subject to VAT)

Mains

Guineafowl Supreme Stuffed with Black Pudding Pancetta, Wilted Greens, Tarragon Cream Sauce	£16.95
Cumin Spiced Rump of Lamb (gf) Candied Sweet Potato, Baby Spinach, Stock Reduction	£18.50
Delice of Salmon, Pesto Crust Chardonnay Cream, Basil and Parmesan Mash, Buttered Leeks	£15.95
Trio of Rare Breed Blythburgh Pork Apple Tatin, Sweet Potato Fondant, Sautéed Navets, Onion Shell, Sage Cream	£17.25
Gressingham Duck Breast Leg Croquette, Spiced Red Cabbage, Baby Carrots, Port and Redcurrant Jus	£18.50
Pan Fried Fillet of Sea Bass (gf) Lemon and Dill Broth, Lightly Blanched Greens and Crushed Potato Cake	£17.50
Seared Chicken Breast with Port Jus (gf) Root Vegetable Rosti, Roasted Roots, Parsnip Puree	£15.50
Tian Aubergine, Red Pepper and Halloumi (v) (gf) Pesto Scented Polenta, Basil Oil	£14.25
Butternut Squash, Sweet Chilli and Coconut Risotto (v) (gf) Butternut Squash Crisps	£13.95

Desserts

Warm Banana Brioche & Butter pudding (v) Cinnamon Anglaise	£6.50
Spiced Pear Tarte Tatin (v) Iced Vanilla Milk Cream	£6.25
White & Dark Chocolate Truffle Torte (v) Caramel Sauce, Dehydrated Raspberry	£5.95
Hot Dark Chocolate Fondant (v) Cherry Compote, Clotted Cream Ice Cream	£7.50
Lemon and Coconut Tart (v) Plum Sorbet, Chantilly Cream	£6.25
Rhubarb & Elderflower Trifle Almond Shortbread	£6.95



Autumn and Winter Dinner Package

(All prices are subject to VAT)

Cheese

Selection of English and Continental Cheeses with Traditional Accompaniments (gf)	
Cheese Board – priced per person	£6.95
Cheeseboard – priced per table of 10	£64.95

Additional Items

Additional Soup Course – priced per person	£4.00
Additional Sorbet Course – priced per person	£2.00
Additional Starter Choice – priced per person	£3.00
Additional Main Choice – priced per person	£6.00
Additional Dessert Choice – priced per person	£3.00

