

Spring and Summer 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

Tasting of Organic Beetroot and Goats Cheese (v) Salt Baked Heritage Beets, Puree and Sorbet with Whipped and Deep Fried Goats Cheese	£7.25
Thai Style fish cakes Thai Dressing, Pickled Shallots, Papaya Salad	£6.50
Ham Hock and Cornfed Chicken Terrine Bramley Apple Compressed and Pureed, Rye Bread Crisp and Baby Celery	£6.95
Earl Grey Smoked Salmon Cornichons, Baby Capers, Red Onion, Lemon Syrup, Herb Crème Fraîche, Soda Bread	£7.50
Herefordshire Beef Carpaccio (gf) Pine Nut, Shaved Parmesan, Truffle Emulsion, Crispy Shallots	£7.95
Beetroot Cured Trout (gf) Beetroot Gel, Yellison Goats Curd, Salted Hazelnut, Red Amaranth, Shaved and Pureed Fennel	£6.25
Twice Baked Stilton Souffle (v) Chive Cream Sauce, Pan Fried Wild Mushrooms	£5.95
Sweet and Sour Heritage Tomatoes (v) (gf) Smoked Burata, Roasted Garlic Puree, Aged Balsamic, Basil Pistou	£6.25
Confit Duck Leg Tortilla Plum Gel, Hoi Sin Dressing, Pickled Cucumber and Spring Onion Salad	£6.95
Pan Fried Scallops Black Pudding, Pea Puree, Breaded Roe, Scallop Emulsion	£12.50
Soup of the Season with Warm Bread	£4.95



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Mains

Dry Aged Braised Bavette of Herefordshire Beef (gf) Caramelised Onion Ketchup, Duck Fat Potatoes, Chantenay Carrots, Red Wine Sauce	£16.95
Parma Ham Wrapped Smoked Paprika Pork Fillet (gf) Bramley Apple Mash, Buttered Spinach, Grain Mustard Cream	£15.50
Roast Breast of Cornfed Chicken, Crispy Wing Celeriac Puree, Glazed Leeks, Fondant Potato, Beer Hop Sauce	£16.25
Tournedos of Salmon, Shellfish Mousse (gf) Crushed New Potato, Rocket and Lemon, Lobster Bisque	£16.95
Trio of Market Fish Today's Selection with Complimentary Accompaniments	£15.95
Herb Crusted Cod, Clams and Prawns (gf) Spring Onion Mash, Wilted Greens, Cherry Tomato Hollandaise	£17.50
Pea and Mint Ravioli (v) Parmesan Cream Sauce, Roasted Garlic Chips, Micro Salad	£13.95
Wild Mushroom and Cherry Tomato Risotto (v) (gf) Pesto Dressing	£13.50
Goats Cheese and Red Onion Marmalade Tart Tatin (v) Potato and Celeriac Terrine, Romesco Sauce	£14.25
Dessert	
Tasting of Summer Berries (v) (gf) Summer Pudding, Strawberry Mousse, Gel, Crisp and Ice Cream	£6.50
Rosewater Crème Brûlée Turkish Delight, Raspberry Sorbet, Shortbread	£7.25
St. Clements Tartlet (v) Caramelised Pineapple, Clotted Cream, Dark Chocolate Sauce	£6.95
Chilled Rhubarb Crumble (v) Vanilla Ice Cream, Black Pepper and Balsamic Strawberries	£7.25
Assiette of Chocolate (v) Dark Chocolate Torte, Milk Chocolate Choc Ice, White Chocolate Mousse	£7.50
Hawthorns Eton Mess (v) Lavendar Cream, Macerated Berries, Toasted Nuts, Shaved Chocolate, Meringue	£6.50



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Cheese

Selection of English and Continental Cheeses with Traditional Accompaniments (v)	
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

