

Sit Down Three Course – £32.65

Please choose 1 starter, 1 main course (vegetarian option also, if required) and 1 pudding

Starters

Fired goats cheese on a shaved beetroot and horseradish salad with sugared walnuts and almonds

Flaked salmon nicoise dressed with a lemon mayonnaise served among green beans, black olives, boiled egg and mixed leaves

Slow smoked duck breast with a pineapple chutney on a celeriac remoulade

Avocado and curd cheese terrine with a lavender honey and baby spinach leaves

Mains

Fore-rib of beef, infused with tangerines, young thyme and garlic bedded on a blackened leek mash

Herb and polenta parmesan tart, filled with nutmeg spinach served by an herbed scented hollandaise

Steamed salmon fillet wrapped in Scottish smoked salmon and seasoned onto a puree of minted peas with a crayfish white wine sauce

Poussin of corn-fed chicken baked in a red pesto crust with a sweet Madeira jus and game chips

The above choices are served with;
Macedoine root vegetables and red peppers
Steamed and buttered French beans
Diced fried potatoes, garlic and onions

Puddings

Grand Marnier soufflé served on chilled compote of dried apricots

Sticky chocolate brownie encased with a sweet carrot and cardamom butter dusted with cinnamon

Rhubarb and soft prune bavarois set in a vanilla and chocolate case with sauce Anglaise

Exotic seasonal salad of fruits with a caramel sauce and toasted sesame seeds

Sit Down Three Course – £37.75

Please choose 1 starter, 1 main course (vegetarian option also, if required) and 1 pudding

Starters

Roast English parsnip and wild boar sausage soup presented by a maple and pine nut croute

Salad of Braden Rost and anchovies with crisp pears and rocket

Sautéed peppered chicken livers and black olives, flavoured with dark sherry on shredded white radish and watercress

Terrine of avocado and smoked garlic on a chicory salad served with a beetroot and lemon chutney

Mains

Roast fillet of sea bass and mild curried crayfish with a braised fennel stew

Pressed belly of rare breed pork flavoured with thyme, garlic and lemon, with a sweet glazed apple puree and rich veal jus

Casserole of wild mushrooms, chick pea and puy lentils, finished with mini cheddar scones

Three bone best end of lamb rack salted with rock salt and mint and roasted on braised celery and onions with a creamy date bread sauce

The above choices are served with;
Parisienne potatoes, leeks and thyme
Glazed honey carrots
Sautéed mange tout and yellow courgettes

Puddings

Baked black fig tart and raspberry custard

Mixed berry Eton Messe and ginger thin biscuits

Chestnut and dark chocolate tart with a sweet white chocolate and rum sauce

Linzer torte /Sweet pastry lattice with an almond, hazelnut, raspberry centre, served with a chunky strawberry sauce with a hint of port

Sit Down Three Course – £42.90

Please choose 1 starter, 1 main course (vegetarian option also, if required) and 1 pudding

Starters

Seared smoked duck breast salad and cracked hazelnuts with griddled asparagus

Somerset brie and houmous parfait served with a soft prune and lemon jelly with Melba toast

Tiger prawn and razor clam cocktail, coated in a garam masala and cognac mayonnaise with fresh chunky granary bread

Goose liver and gravalax quenelles topped with salmon roe on a pink grapefruit and orange salad

Mains

Fast roasted peppered fillet of beef studded with rosemary and bedded on a highly spiced aubergine crush, coated in a 10 year old port jus

Char-griddled venison and pink grapefruit, served with a cranberry and thyme sauce and straw potatoes

Artichoke, red peppers and oyster mushroom pancake lasagne, baked in a black olive and cherry tomato Provençal grilled with Scottish buffalo mozzarella

Pan fried monkfish and mussel compote with pumpkin and roasted lemon mash

The above choices are served with;
Turned fondant potatoes
Braised red cabbage and sultanas
Orange glazed carrots and sage

Puddings

Schweizweintorten

A sweet white wine, cream and mixed fruit terrine with a black cherry puree, flavoured with fresh mint

Crisp choux swans filled with a toffee and angelica bavarois, on a caramel lake

Dark chocolate terrine flavoured with white rum, served with an espresso coffee sauce

Chilled clove poached pear filled with sweet Roquefort Chantilly and apricot compote