



Sample menu options for Autumn / Winter Lunch or Dinner

Starters

Twice Baked Goats Cheese Soufflé (Warm)

Celery, Apple & Walnut Salad

Venison Pastry (Warm)

Slow Cooked Venison encased in this Puff Pastry and served with homemade Chutney and mixed leaves

Smoked Mackerel & Beetroot Salad (Cold)

Baby new Potatoes, Salad Leaves, Horseradish Mayonnaise

Caramelised Pear, Stilton & Walnut Salad (Cold)

Chicken Liver Parfait (Cold)

Granary Bread, Chutney & Green Leaves

Smoked salmon & prawn Salad (Cold)

Thai duck Duck Salad (Cold)





Main Course Suggestions

Chicken

Ballotine of Chicken Stuffed with Black Pudding & Shallot

Dauphinoise Potatoes, Seasonal Vegetables, Crispy Chicken Skin, Chicken Jus

Supreme of Chicken (GF)

Creamed Potato & Celeriac, Wild Mushroom, Savoy Cabbage Parcel, Wild Mushroom Sauce

Meat

Roast Loin of Pork (GF)

Stuffed with a Herb & Sausage Stuffing, Crackling & Roast Potatoes

Slow Cooked Lamb Shoulder, Lamb Croquette

Roasted Root Vegetable Medley, Potato Gratin, Lamb Jus

Beef Shin, Herb Dumpling

Pearl Barley Broth, Roasted Parsnips

Game

Slowed Cooked Venison in Red Wine

Crispy Venison Bon, Creamed Potatoes, Savoy Cabbage Parcel

Pheasant Breast A L'Orange (GF)

Pheasant Breast wrapped in Proscuitto Herby Parmentier Potatoes



Fish

Pan Fried Hake Fillet (GF)

Herb roasted Parmentier potatoes, wilted spinach, beure blanc sauce

Spiced Monkfish skewer (GF)

Coconut & coriander rice, aubergine curry

Vegetarian / Vegan

Stuffed Portobello mushroom (Vegan, GF)

Crushed new potatoes, spinach, wild mushroom sauce

Roasted butternut strudel (Vegan, GF)

New potatoes, spiced sweet potato puree, confit tomatoes, tomato sauce

Dessert Options

Choose two from the following

Blackberry Crème brulée, Brandy Snap Biscuit

Clotted Cream Rice Pudding, Spiced Apple Compote, Demerara Crumb

Lime & Ginger Cheesecake, Lime Jelly, Blueberry Compote

Fresh Berry & Cream Meringue

Orange & Lemon Posset, Homemade Shortbread

Lemon Panna Cotta, blackberry sauce, homemade shortbread

Chocolate, Hazelnut & Raspberry Meringue Roulade

Apricot brioche bread and butter pudding, apricot brandy sauce

Sticky toffee pudding

Treacle tart



Choice of fruit crumbles