

SAMPLE MENU

DINNER MENU

Starters

Roast Pumpkin and Butternut Squash Soup garnished with fresh Spinach and Parmesan



Large Green Lipped Mussels topped with a crunchy Herb Crust, served with a Baby Herb Salad



Rillette of Duck Leg Terrine with Oven baked Ciabatta and Blackcurrant Dressing



Homemade Tagliatelle with Sautéed Wild Mushrooms, finished with Garlic butter, Cream and fresh Herbs



Grilled Mackerel with a Pear and Fennel Salad bound in a Sour Cream Dressing



Smoked Chicken and Potato Soup with Fried Potatoes and Truffle Cream



Main

8 oz Fillet Steak with Wild Mushroom Gratin and Pressed Dauphinoise Potato




Steamed Rabbit Pie, Pan Fried Venison Steak with Rich Jus



Poached Fillet of Salmon with Celeriac and Potato Mash



Grilled Sea Bass with Pan Fried Chicory and Chorizo, finished with Peas and Lemon



Slow Roasted Belly Pork with Bubble and Squeak and a Sage and Apple Jus



Crisp Risotto Fritter stuffed with Creamy Brie,
served with Pan Fried Salsify and Squash



Sides

Hand Cut Chips

Buttered New Potatoes

Mixed Baby Leaf Salad
Seasonal Vegetables
Creamed Dauphinoise Potatoes



Please note it is our policy not to serve any genetically modified foods.