



~ AUTUMN – WINTER PRIVATE DINING MENU 2011 ~

FIRST COURSE

<i>Marinated Scottish Salmon with Heritage Potato & Herb Salad, Grain Mustard Dressing</i>	<i>£10.50</i>
<i>Seared Scallops with Black Pudding, Caramelised Cox Apples</i>	<i>£11.00</i>
<i>Celeriac Soup with Horseradish Crisps</i>	<i>£7.25</i>
<i>Wild Mushroom Tart with Caramelised Red Onion Dressing</i>	<i>£8.00</i>
<i>Coarse Hever Game Terrine with Anne Boleyn's Orchard Apple Jelly</i>	<i>£11.00</i>
<i>Wild Rocket & Watercress Salad, Spiced Pear & Cropwell Bishop, Herb Vinaigrette</i>	<i>£8.75</i>
<i>Smoked Haddock Risotto with Crisp Spring Onions</i>	<i>£10.50</i>
<i>Smoked Scottish Salmon with Lime Crème Fraiche, Rye Bread</i>	<i>£10.50</i>
<i>Avocado Mousse with Vine tomato Jelly with Black Pepper Shortbread</i>	<i>£7.50</i>

INTERMEDIATE COURSE

<i>Winter Pimms Sorbet</i>	<i>£6.00</i>
<i>Gin and Tonic Sorbet</i>	<i>£6.00</i>
<i>Blood Orange Sorbet</i>	<i>£6.00</i>



MAIN COURSE

<i>Fillet of Sea Bass with Crushed New Potatoes, Pea Puree</i>	<i>£24.00</i>
<i>Supreme of Corn Fed Chicken Black Pudding, Braised Red Cabbage & Garlic Mash</i>	<i>£26.00</i>
<i>Roast Breast of Gressingham Duck with Ginger, Wilted Pak Choi & Fondant Potato</i>	<i>£28.00</i>
<i>Pan Fried Breast of Guinea Fowl, Spiced Beetroot, Dauphinoise Potatoes</i>	<i>£28.00</i>
<i>Lamb Cooked Two Ways Roast Rump and Shepherds Pie with Roasted Winter Roots</i>	<i>£27.00</i>
<i>Roast Sirloin of Scotch Beef Yorkshire Pudding, Roast Potatoes, Chantennay Carrots</i>	<i>£30.00</i>
<i>Fillet of Beef with Haggis Crust, Celeriac Puree with Fine Green Beans</i>	<i>£40.00</i>
<i>Fillet of Bream, Mussel and Tomato Broth with Parsley Mash</i>	<i>£25.00</i>
<i>Pan Fried Fillet of Salmon with Saffron Potatoes, Wilted Spinach</i>	<i>£25.50</i>

VEGETARIAN

<i>Stuffed Field Mushroom Spinach, Somerset Brie and Walnuts Stuffing, Roasted Pear Dressing (V)</i>	<i>£23.50</i>
<i>Wild Mushroom Gateau with Saffron Cream (V)</i>	<i>£23.50</i>
<i>Herb Risotto Cakes with Slow Roasted Vine Tomatoes (V)</i>	<i>£23.50</i>



DESSERTS

<i>Bread and Butter Pudding with Crème Anglaise</i>	£10.00
<i>Plum and Almond Tart with Cinnamon Cream</i>	£10.50
<i>Trio of Traditional Puddings: Treacle Sponge, Apple Crumble, Spotted Dick with Custard Sauce</i>	£10.50
<i>Blackberry Panna Cotta</i>	£10.50
<i>Autumn Fruit Crumble with Creamy Vanilla Pod Custard</i>	£10.00
<i>Armagnac Poached Prunes</i>	£10.50
<i>Dark Chocolate Tart with Raspberry Sorbet</i>	£10.00
<i>White Chocolate Cheesecake with Dark Chocolate Tuille & Toffee Apples</i>	£10.00
<i>Honey Syllabub Lavender Shortbread</i>	£10.00
<i>English Cheese Plate, Warm Herb Scones and Fruit Chutney</i>	£11.50
<i>Coffee, Tea & Infusions with Mint Chocolates</i>	£ 3.50
<i>Coffee, Tea & Infusions with Chocolate Truffles</i>	£4.25
<i>Coffee, Tea & Infusions with Chocolate Shortbread</i>	£5.50

Please note all prices quoted above are subject to VAT at the current rate