

**Here are some of the dishes produced by our creative chefs
– we usually have about three on the Specials Board
to accompany the menu**

Starters

All served with freshly baked bread and butter

Spinach and sweet pepper roulade with tomato concasse (v)

Confit duck salad with pomegranate and pine nuts

Papardelle (fresh egg pasta) with crayfish, tomato and dill

Pork terrine with beetroot chutney

Ribollita – Tuscan vegetable soup (v)

Gnocchi with cabbage, gorgonzola and walnut (v)

Crab bisque with aioli and caviar

Devilleed Lamb sweetbreads with toast

Main Course “Specials”

Lemon sole with black butter and caperberries

Salmon fillet roasted with cherry tomatoes, white wine and fresh herbs, served with a risotto of saffron leek and lemon

Roast lamb chump chop with apricot and pistachio sauce

Chicken Cacciatore (Stewed with pancetta, fresh herbs, onions, celery, carrots and red wine)

Confit duck leg with root vegetable mash and Clementine jus

Belly pork with cider jus, mustard mash and balsamic braised red cabbage

Marjoram and cherry tomato risotto with pecorino shavings (v)

Seared tuna steak with a peppery dark fruit sauce, wasabi mashed potatoes and crispy cabbage

Puy lentil and sweet pepper hotpot with a pine nut and parmesan topping, served with new potatoes and vegetables (v)

Split pea pudding with a blue cheese and walnut sauce, served with balsamic braised red cabbage (v)

Desserts

Bread & butter pudding (panettone), a dark rum sauce & clotted cream-ice cream

Polenta & almond torta with amaretto mascarpone

Melting chocolate cake with vanilla white chocolate sauce

Red wine jelly with raspberries – thick double cream

Lemon posset with almond crumble

Vodka & vanilla panna cotta with dark fruit coulis

Home made ginseng ice cream with langues de chat