

## LUNCH AND DINNER MENU SELECTOR

### STARTERS:

Tian of char grilled scallop and tiger prawns, Oriental cress and dipping sauce

Fillet of sea bass with pesto noodles and red pepper coulis

Peppered tuna steak with marinated vegetable salad

Sea bass fish cake on wilted spinach and a choron sauce

Timbale of oak smoked salmon filled with saffron and chive potatoes finished with a yoghurt and mint dressing

Terrine of rabbit wrapped in parma ham with caramelised apple and celeriac, soft herb salad and a Pomey mustard dressing

Chicken liver and foie gras parfait with rhubarb compote and ginger brioche

Terrine of chicken with summer vegetables, homemade piccalilli and foccacia

Trio of duck: *Duck rillette with truffle and chestnuts, tourchon of foie gras with red Onion marmalade, warm supreme of duck with pickled red cabbage*

Crispy pork belly with seared scallops and citrus dressing

Salad of roasted baby artichokes with sherry vinegar and shallot dressing finished with shaved parmesan

Baked goats cheese on a toasted brioche, soft herb salad with cranberry dressing

### SOUPS:

Pea veloute with Gruyere and parma ham crouton

Red pepper and tomato veloute with mozzarella and basil oil

Tomato gazpacho with sun blushed tomato and parmesan tuille

Parsnip and honey soup with smoked pancetta and white truffle

Jerusalem artichoke soup with white truffle

Mushroom and watercress soup

**MAIN COURSES:**

Rump of lamb marinated in five spice on a bed of sweet potato mash with wilted spinach and a pine nut and basil jus

Slow roasted shoulder of lamb with a cutlet, celeriac and leek dauphinoise  
Roasted pepper and cherry tomato salad finished with balsamic jus

Rib eye of beef with onion tart tatin, celeriac mash and bordelaise sauce

Fillet of beef with artichoke and truffle compote, buttered asparagus and a rich red wine glaze  
*£7.50 supplement*

Tenderloin of pork marinated in smoked paprika on a bed of polenta and parmesan mash  
Aubergine, tomato and black olive salsa

Corn fed chicken supreme stuffed with foie gras and wild mushrooms on a bed of broad bean and pea cassoulet, with smoked bacon and cocotte potatoes

Corn fed chicken supreme with horseradish and watercress crushed new potatoes, finished with tomato, basil and black olive salsa

Loin of venison with braised red cabbage, pumpkin ravioli, rosti potato and blackberry jus  
*£7.50 supplement*

Char roasted guinea fowl with sautéed cabbage and pancetta, finished with caramelised baby onions and beetroot jus

Roasted pheasant with fondant potato, savoy cabbage, roasted chestnuts and smoked bacon

Seared sea bass with a warm almond and watercress salad, fennel crushed new potatoes, sherry and honey dressing

Roasted Pollock with a warm baby octopus and chorizo salad and rissole potatoes

Seared supreme of salmon with saffron mash potato, wilted spinach and a tomato, basil and mussel broth

**DESSERTS:**

Warm chocolate fondant with cinnamon brulee and poached strawberries

Mango tart tatin with coconut ice cream

Lemon posset with grilled figs

Seasonal fruit crumble with custard

Tian of strawberries with citrus mascarpone, shortbread and lemon syrup

Raspberry jelly with saffron crème brulee and a spiced syrup

Sticky toffee pudding with custard

Pineapple carpaccio with a lemon and cracked black pepper sorbet

Brioche bread and butter pudding with prune and Armagnac ice cream

Summer berry compote with Greek yoghurt and basil sugar

Glazed lemon tart with a lavender and raspberry cream