



Formal hall menus 23rd to 28th October
Guest night 23rd October and Christmas formals 9th & 11th December
Allergen information is located at the end of the menus.

<u>Wednesday 23rd September</u>	<u>Friday 2nd October</u>	<u>Wednesday 7th October</u>	<u>Friday 9th October</u>
<p><u>Starter</u> Pressed pheasant terrine with prunes marinated in armagnac, quince jelly and toasted sour dough</p>	<p><u>Starter</u> Chicken liver parfait, fig chutney And toasted brioche</p>	<p><u>Starter</u> Tian of hot and smoked salmon, horseradish cream, keta caviar And beetroot carpaccio</p>	<p><u>Starter</u> Glazed fig, crottin de chèvre, chestnuts & beetroots (v)</p>
<p><u>Vegetarian starter</u> Gratin of mozzarella with tomato braised beans and sourdough crisp(v)</p>	<p><u>Vegetarian starter</u> Grilled vegetable and pinenut salad with wild herb dressing</p>	<p><u>Vegetarian starter</u> Breaded halloumi and garden herbs, pomegranate, mixed leaves, olives with honey dressing (v)</p>	<p><u>Main course</u> Breast of guinea fowl with pea and tarragon stuffing, spinach, asparagus, slow roasted cherry tomatoes and fondant potato.</p>
<p><u>Main course</u> Pan seared lamb rump Anchovy potato, aubergine & courgettes and natural jus</p>	<p><u>Main course</u> Roast cod with mussels, borlotti beans, courgette, tomato, lemon and parsley</p>	<p><u>Main course</u> Roast corn fed chicken, smoked pomme purée, broccoli, carrot, turnip, chicken jus</p>	<p><u>Vegetarian main course</u> Artichoke and wild mushroom Pithivier spinach, asparagus, roasted cherry tomatoes and fondant potato tarragon sauce (v)</p>
<p><u>Vegetarian main course</u> Parsnip potato and wild rice cake with mushroom, sage & cider cream and beetroot relish (v)</p>	<p><u>Vegetarian main course</u> Roast vegetable wellington boulangere potato, crushed peas, pea puree, gretot onion, sauté mushroom (v)</p>	<p><u>Vegetarian main course</u> Pumpkin & wild mushroom ravioli with truffle sauce (v)</p>	<p><u>Dessert</u> Chocolate hazelnut tart with white chocolate ice cream</p>
<p><u>Dessert</u> Strawberry custard tart With honeycomb ice cream</p>	<p><u>Dessert</u> Blackberry mirror torte with raspberry sorbet</p>	<p><u>Dessert</u> Taste of Caramel Crème brûlée, caramel sponge and caramel ice cream</p>	
<p><u>Cheese and coffee</u> British cheese and biscuits</p>	<p><u>Cheese and coffee</u> British cheese and biscuits</p>	<p><u>Cheese and coffee</u> British cheese and biscuits</p>	<p><u>Cheese and coffee</u> British cheese and biscuits</p>
<p>Coffee and mints</p>	<p>Coffee and mints</p>	<p>Coffee and mints</p>	<p>Coffee and mints</p>

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<u>Wednesday 14th October</u>	<u>Friday 16th October</u>	<u>Wednesday 21st October</u>	<u>Wednesday 28th October</u>
<p align="center"><u>Starter</u> Smoked haddock and pecorino tart with spring onion, soft boiled quail egg and chive dressing</p>	<p align="center"><u>Starter</u> Jasmine tea smoked duck, golden raisin and apple compote And pickled beetroot</p>	<p align="center"><u>Starter</u> Crisp fishcake with fennel purée, sauce vierge and pea shoots</p>	<p align="center"><u>Starter</u> Red mullet Avocado & tomato, rocket & lime</p>
<p align="center"><u>Vegetarian starter</u> Leek and pinenut tart with spring onion, soft boiled quail egg and chive dressing</p>	<p align="center"><u>Vegetarian starter</u> Smoked mozzarella, grapes, pomegranate roast red onions, sourdough toast, sherry vinegar & olive oil dressing</p>	<p align="center"><u>Vegetarian starter</u> Crisp artichoke cake with fennel purée, sauce vierge and pea shoots</p>	<p align="center"><u>Vegetarian starter</u> Smoked tofu & mushroom pâté, fig chutney & seed bread</p>
<p align="center"><u>Main course</u> Pan roasted duck breast with pickled red cabbage, pressed leg and potato, plum sauce and greens</p>	<p align="center"><u>Main course</u> Olive oil poached fillet of Scottish salmon, green herb risotto, beans,</p>	<p align="center"><u>Main course</u> Rump of lamb vegetable navarin Braised shank and pomme puree</p>	<p align="center"><u>Main course</u> Pork tenderloin with polenta, grilled courgette, balsamic reduction</p>
<p align="center"><u>Vegetarian main course</u> Roasted pepper Mediterranean Vegetables, puy lentil, Gnocchi with tomato And basil sauce</p>	<p align="center"><u>Vegetarian main course</u> Marinated Portobello mushrooms, gorgonzola polenta with asparagus, soft egg and broad bean puree</p>	<p align="center"><u>Vegetarian main course</u> Chestnut, spinach & mushroom filo parcel with tomato & ginger sugo (v)</p>	<p align="center"><u>Vegetarian main course</u> Red pepper and tomato cassoulet potato ring, white bean puree, charred broccoli, onion crumble, gremolata</p>
<p align="center"><u>Dessert</u> Danish apple cake with apple brûlée and lemon sorbet</p>	<p align="center"><u>Dessert</u> Dark chocolate delice with macerated cherries and vanilla ice cream</p>	<p align="center"><u>Dessert</u> White chocolate mousse, pineapple and lime</p>	<p align="center"><u>Dessert</u> Berry meringue cheesecake With double strawberry ice-cream</p>
<p align="center"><u>Cheese and coffee</u> British cheese and biscuits</p>	<p align="center"><u>Cheese and coffee</u> British cheese and biscuits</p>	<p align="center"><u>Cheese and coffee</u> British cheese and biscuits</p>	<p align="center"><u>Cheese and coffee</u> British cheese and biscuits</p>
Coffee and mints	Coffee and mints	Coffee and mints	Coffee and mints

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Guest night Friday 23rd October

Wild mushroom rosti with sour cream

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Herb crusted smoked trout terrine

or

Terrine of garden beetroot, horseradish sorbet (vegetarian option)

~

Lemon sorbet

~

Roast duck with crispy legs parcel,
Beetroot tatin, pomme puree, cabbage

And port jus

or

Baked celeriac

Apple, wild mushroom and shallot tatin,
pomme puree, cabbage and port jus (vegetarian option)

~

Taste of pink fruits

Strawberries, rhubarb, mascarpone, raspberry, meringue

~

Coffee and petit fours

Christmas formal 9th & 11th December

Smoked salmon terrine with leeks and piccalilli
Confit potato and herb salad

or

Roasted tomato and red pepper timbale
Confit potato, herb salad and herb crème fraiche

~

Roasted turkey tornados capped with spiced cranberry and pancetta
stuffing

spiced pork sausage, herb roasted potato, honey roasted carrots and
Parsnips, sautéed baby sprouts and rich turkey jus and cranberry sauce

or

Mushroom and lentil pudding

Caerphilly cheese sausage wrapped in leek, prune and armagnac
Stuffing, herb roasted potato, honey roasted carrots and parsnips,
sautéed baby sprouts and rich jus

~

Taste of Christmas

Our chefs Christmas pudding

Mulled fruit trifle cinnamon ice cream with honey comb

~

Freshly brewed coffee and mince pie

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Dish	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame Seeds	Sulphur Dioxide	Soya	vegan	vegetarian
Wednesday 23rd September																
pheasant terrine		X		X			X									
Gratin of mozzarella																X
Pan seared lamb rump	X				X											
Parsnip potato and wild rice cake		X														X
Strawberry custard tart		X		X			X									
Cheese and biscuits	X	X					X									X
Friday 2nd October																
Chicken liver parfait		X		X			X									
Grilled vegetable and pinenut salad										X						X
Roast cod with mussels,					X			X								
Roast vegetable wellington	X	X		X			X									X
Blackberry mirror torte		X		X			X									X
Wednesday 7th October																
Tian of hot and smoked salmon,					X		X									
Breaded halloumi and garden herbs,		X					X									X
Roast corn fed chicken,	X															
Pumpkin & wild mushroom ravioli	X	X		X			X									X
Taste of Caramel		X		X			X									X
Friday 9th October																
Glazed fig, crottin de chèvre,							X			X						X
Breast of guinea fowl	X															
Artichoke and wild mushroom Pithivier	X	X					X									X

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Chocolate hazelnut tart		X					X			X						X
<u>Wednesday 14th October</u>																
Smoked haddock and pecorino tart	X	X		X	X		X									
Leek and pinenut tart	X	X		X			X			X						X
Pan roasted duck	X													X		
Roasted pepper Mediterranean Vegetables,	X	X		X			X									X
Danish apple cake		X		X			X									X
<u>Friday 16th October</u>																
Jasmine tea smoked duck,														X		
Smoked mozzarella,		X					X							X		X
Olive oil poached fillet of Scottish salmon,					X		X									
Marinated portobello mushrooms,		X		X			X									X
Dark chocolate delice		X		X			X			X						X
<u>Wednesday 21st October</u>																
fishcake		X		X	X		X									
artichoke cake		X					X									X
Rump of lamb	X															
Chestnut, spinach & mushroom filo parcel	X	X								X						X
White chocolate mousse,				X			X			X						X
<u>Wednesday 28th October</u>																
Red mullet					X											
Smoked tofu		X								X				X		X
Pork tenderloin		X					X									
Red pepper and tomato cassoulet		X					X									X

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Berry meringue cheesecake		X		X			X									X
<u>Guest night Friday 23rd October</u>																
Wild mushroom rosti with sour cream		X		X			X									X
Herb crusted smoked trout terrine		X		X			X									
Terrine of garden beetroot, horseradish sorbet							X									X
Lemon sorbet																X
Roast duck with crispy legs parcel,	X	X		X			X									
Baked celeriac	X	X		X			X									X
Taste of pink fruits		X		X			X									X
<u>Christmas formal</u>																
Smoked salmon terrine		X		X	X		X									
Roasted tomato and red pepper timbale							X									X
Roasted turkey tornados	X	X		X			X			X						
Mushroom and lentil pudding	X	X		X			X									X
Taste of Christmas		X		X			X			X						X

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