



EVENING SET MENU

STARTERS

SMOKED SALMON AND SPRING ONION RISOTTO

cucumber jelly

GLAZED PETIT CROTTIN GOAT'S CHEESE (v)

marinated mooli, truffle dressing

BREAST OF WOOD PIGEON

watercress puree, beetroot, apple and walnut dressing

MAINS

CONFIT LEG OF GRESSINGHAM DUCK

dauphinoise potatoes, braised red cabbage, red currant jus

FILLET OF SEABASS

lemon sauté potatoes, wild mushroom fricassee, shallot and caper dressing

ROASTED RUMP OF LAMB

pea puree, baby carrots, basil mash, grain mustard sauce

DESSERTS

CHOCOLATE DELICE

caramel sauce, white chocolate ice cream

LEMON POSSET

vanilla biscuit, raspberry sorbet

SELECTION OF BRITISH AND CONTINENTAL CHEESES (£1.50 Supplement)

homemade tomato chutney, assorted biscuits

Three Courses £29.00