

DINNER

Summer Salad of Lobster with Basil Aioli, Avocado and Cherry Tomatoes

Traditional Smoked Salmon with an Asparagus Panna Cotta,
Shallots and Baby Capers, Granary Bread

Grilled Crottin Cheese wrapped in Air Dried Ham
With Honey Roast Fig, Sakura Salad and Fig Balsamic

Chicken and Goose Liver Parfait with Red Onion Confit,
French Beans and Chicory Salad

Poche Grille Quail with Sautéed New Potatoes,
Rocket Salad and Honey Mustard Dressing

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Cream of Two Celeries with Crispy Parma Ham

Or

Orange Water Ice

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Roast Medallions of Monkfish Marinated in Gremolata
on Spiced Tomato Cous Cous with Aubergine Caviar and Sauce Gribriche

Fillet of Scotch Beef with a Parsnip Puree,
Caramelised Baby Vegetables, Crisp Potato Rosti
and a Red Wine and Shallot Butter

Sautéed Loin of Venison with Pomme Dauphinoise,
Braised Red Cabbage, Roast Salsify, Onion Puree
and Bitter Chocolate Sauce

Tournedo of Salmon with Seared Foie Gras
On a Cassoulet of Puy Lentils, Cauliflower Puree
and a Smoked Tomato and Shallot Wonton

Roast Squab Pigeon on Wilted Spinach with Pomme Puree,
Sautéed veal Sweetbreads and a Fricasse of wild Mushrooms

Vegetarian Menu Available on request

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Three Course and Coffee £41.50 per person
Four Course and Coffee £45.00 per person

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