

Harvest Lunch Menu

Served Thursday 6th, 13th, 20th & 27th September 2018

Starters

Heritage Tomato

Salad of Heritage Tomato, Whipped Goats Curd

Parsnip

Parsnip Cappuccino, Apple Foam, Venison Chorizo

Pigeon

Breast of Local Pigeon, Wild Mushroom Bruschetta, Blue Murder, Rocket Leaves

Main Course

Duck

Breast of Garmorn Duck, Rilette, Fig Tart, Ginger Carrots, Spiced Jus

Risotto

Wild Mushroom Risotto, Root Vegetable Crisps, Parmesan, Truffle Shavings

Cod

Pan fried Fillet of Cod, Poached Hen's Egg, Shellfish Veloute

Dessert

Cheese

A selection of Farmhouse Cheeses served with Damson Jam

Apricot

Poached Apricots, Buttermilk Parfait, Curried Apricot Granola

Pear

Spiced Poached Pear, Cardamom and Pear Jam, Puff Pastry Ice Cream

3 Courses & a glass of wine £27.00 per person

Tea/Coffee and Tablet £3.50 per person