



Menu

£39.50

Roasted Rainbow Beet Salad with Crumbled Goats Cheese (V)

Marinated salmon carpaccio, pomegranate, lime and sesame dressing

Maple-roasted butternut squash soup with Pumpkin Seeds (Vg)



*Grilled Fillet of North Atlantic hake, lentil du puy Provençale,
chive beurre blanc*

*Coq au vin of free-range chicken, caramelised baby carrots and buttered
pommes puree*

*Pea and edamame bean risotto, wild rocket pesto,
Parmegiano Reggiano (V)*



Pavlova with late bottled berry compote, ginger confit crème Chantilly

Spiced Merlot poached pear, white chocolate mousse

Selection of Farmhouse cheeses with grapes and celery



Café and Chocolates



Menu

£47.50

Soupe a L'Oignon en Croute (V)

*Chicken and Foie Gras Parfait with Caramelised Red Onion Marmelade,
toasted Brioche*

Grilled Crottin de Chavignol on Roasted Aubergine, Baba Ganoush

Tartare of Salmon with Black Sesame Seeds and Potato Blinis



Crisp-skinned sea bass, lentil du puy Provençale, chive beurre blanc

Roast rump of Swaledale lamb, roasted root vegetables, fondant potato,

Magret de Canard, braised red cabbage, parsnip puree, sauce aux cerises

Stroganoff of Wild mushroom tortellini, shaved Pecorino



Delice of Dark Chocolate and blackberries, torched marshmallows

Tartelette de pomme with crumble crust, crème anglaise

Selection of Farmhouse cheeses with grapes and celery



Café and Chocolates