

# Sample menu 2011

## To begin with

Warm Butternut Squash Veloute – Coriander Beignets

Roast Goats Cheese, Marinated Beetroot, Chive Dressing

Ceviche of Galia Melon and Pineapple, Lime Granite

Seared Wood Pigeon on a Wild Mushroom Crepe

## To follow on

Barbary Duck on Confit Duck Hash and Bramble Jus

Roasted Hake, Parma Ham and Chorizo Pepper Puree

Roast Cotswold Chicken, Mushroom Farce and Tarragon Cream

Pork Fillet with Crosnes and Cumin Scented Stuffed Cabbage

*All dishes include their own unique vegetable and potato dishes,  
however extra seasonal vegetables and potatoes are available.*

## To save room for

Passion Fruit Tart, White Chocolate Ice Cream and Mint Foam

Warm Chocolate Fondant – Chocolate Orange Ice Cream

Roast Pineapple Tatin, Rum and Toffee Sauce

A Selection of Artisan Cheeses with biscuits and Chutney

## Tea or Coffee and Petite Fours

## Vegetarian

Hazelnut Crusted Goat's Cheese, Beetroot Carpaccio, Chive Vinaigrette

Potato & Herb Gnocchi, Creamed Wild Mushrooms, Wilted Spinach

Cauliflower & Date Tagine with Tunisian Pilaff

Kerala Pumpkin Curry, Cinnamon Rice and Beetroot Raita

## Seasonal

We are excited to offer you our new seasonal menu in partnership with our daily dinner menu.

These seasonal offerings are priced as a supplement to the daily menu.

Please feel free to mix and match but most of all enjoy.

### To begin with (supp £3.50)

Simply Smoked Wye Valley Salmon and Traditional Garnish

Seared Scallops with Pea Puree and Black Pudding

Saddle of Rabbit, Pancetta, Coriander and Baby Cress

### To follow on (supp £5.00)

Fillet Beef Medallions, Peppercorn Sauce and Onion Rings

Rack of Cotswold Lamb, Rowan Berry Sauce, Root Vegetables

Wild Sea Bass, Prawn Purses and Herbed Salsa

### To save room for (supp £3.50)

Frozen White Chocolate and Raspberry Pyramid

Lemon Tasting Plate, Tart, Ice Cream and Posset with a Lemon Tuile