

Dinner Menu
2009 Sample Menu
To Start

Tomato soup & pesto oil

Grilled goats cheese & beetroot salad

Melon, strawberry & mint soup

Lobster & crayfish timbale, red pepper coulis

To Follow

Pan fried Angus beef fillet, wild mushrooms & Dijon mustard cream

Slow cooked belly of pork, black pudding crumble & cider jus

Poached salmon, Evesham asparagus & crushed Jersey royals

Spinach & pine nut cannelloni, glazed pecorino cheese

To End

Classic crème brulee with a shortbread biscuit

Strawberry baked Alaska, fresh strawberry compote

Plum frangipane tart & plum sorbet

Ice-cream and sorbet selection

Extra seasonal vegetables & potatoes are available for £2.75
The Dinner menu is priced at £27.95 including coffee.

Seasonal Menu

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 enjoy

To Start (supp - £3-75)

Simply smoked Wye valley salmon and traditional garnish

Seared scallops with cauliflower puree, cardamom veloute &
Moroccan spiced caramel

Breast of wood pigeon with spring peas, oak smoked pancetta &
Madeira reduction

To Follow (supp - £7-50)

Grilled lobster with garlic butter & new potatoes

Medallions of Angus beef, shallot & garlic confit & a red wine reduction

Rack of Lighthorne lamb, cumin seeds, asparagus and garlic puree

Savoury (supp -£2.00)

An English Farmhouse Cheese Platter

St Eadburgh Soft Mild Cheese with a Creamy Texture

Shropshire Blue Dark Orange Curds with Blue Moulds and Llangloffan

Dry Mature, Organic Milk

To End (supp- £4-00)

Passion fruit soufflé

Pear gratin with honey ice cream

White and dark chocolate pave