A La Carte menu

Please choose a set menu for your dinner of three options for each course from the following selection

Starters
Smoked chicken, plum tomatoes and frisée salad covered with warm poached egg and sherry dressing
Rich tomato and pepper soup served with crispy chorizo and crème fraîche
Chestnut mushroom, parma ham and mascarpone tart with filo pastry accompanied by a baby salad with parmesan shavings
Roasted quail with traditional English apple, date and pear chutney and served with fresh pomegranate and tender-leaf salad (Sup)

Classic fench shellfish bisque with champagne cappuccino foam
Fresh white crab, mango and spring onion timbale topped with garlic, king prawns cooked in parsley and whisky with a tangy cherry tomato salsa (Sup)

Tossed roasted pear and stilton salad served with toasted walnut bread and olive oil
Parmesan and thyme pastry tart filled with slow-cooked plum tomato and mozzarella, along side baby leaves and a balsamic syrup
Wild mushroom filled brioche with a cream and brandy sauce

Main Courses
All served with new potatoes and seasonal vegetables unless otherwise stated

Roast strip-loin of beef wrapped in parma ham filled with a stuffing of brandy soaked wild mushroom and creamed potatoes (Sup)
Roasted rack of lemon lamb with a redcurrant and port sauce served on a pea and mint puree (Sup)
Duck breast marinated in orange and five-spice accompanied by a warm cherry compote and served with dauphinoise potatoes
Roast guinea fowl supreme covered in a smooth courgette and garlic cream sauce and slow-roasted plum tomatoes
Moist pork tenderloin wrapped in parma ham then stuffed with brandy soaked prunes and apricots and served with rustic braised red cabbage, apples and chestnuts
Succulent roast pigeon breasts in a plum and spring onion sauce served on a warm cracked wheat and cucumber salad

Steamed trout fillet with king prawns and mussels in a delicate saffron and white wine sauce
Lightly grilled salmon fillet with a refreshing watercress and garlic sauce
Crisp smoked haddock and salmon fishcake with a chive hollandaise sauce
Pan-fried bream fillet with a roasted tomato and pepper sauce served with a light drizzle of basil olive oil

Individual breaded capricorn goats cheese with shallot and brandy marmalade and roquette salad
Light puff-pastry tart filled with roasted sweet pepper, tapenade and sun-blushed cherry tomato with roquette and parmesan shavings
Warming rich stew of butternut squash and root vegetables with herb dumplings and sour cream
Fresh fettuccine with basil, toasted pine nuts and roasted vegetable with a fresh pesto cream sauce and a herb salad

Desserts
Thick slice of mascarpone cheesecake with caramelised apples and a butterscotch sauce

Bread and butter pudding made with chocolate croissant and cointreau served with vanilla cream

White chocolate tarts with cocoa rich butter pastry served with fresh berries and a fruit coulis

Chocolate and toasted fondants coupled with double cream

Tarte belle helene with chocolate sauce and vanilla crème anglaise

Individual plum and apple tatin with stem ginger cream