

Menu Sapphire

Starters

Prawn raviolo served with coconut and kefir lime leaf bisque
Seared beef carpaccio, parmesan crisp, pickled mustard seeds and tarragon emulsion
Pearl barley risotto, puffed wild rice, black garlic, wild mushrooms and parmesan velouté

Mains

Poached brill with nori, sea vegetables, new potatoes, and lemon butter sauce
Duo of pork, Loin wrapped in Parma ham with Morteau sausage farce, braised and glazed cheek, carrot puree and potato fondant
Dauphinoise pithivier served with fondant potato, seasonal vegetables and a roasted vegetable jus

Desserts

Chocolate tart with milk ice cream
Selection of local cheese with crackers, grapes, chutney and celery
Mango and passionfruit cheesecake with dulce de leche and Maldon sea salt ice cream

£75pp

Menu Amber

Starters

Soup of the day with sourdough bread

Confit salmon with buttermilk dressing, fresh horseradish, dill and pickled carrots

Pork knuckle ballotine with cheese fondue sauce and crispy potato terrine

Mains

Roasted chicken supreme served with truffle mash potato, sauteed wild mushrooms and roasted carrots

Loin of Cod, steamed mussels, white bean cassoulet served with bacon

Wild mushroom and truffle lasagne

Desserts

Crème Brule

Pear frangipani tart with chocolate ice cream

Chocolate brownie with vanilla ice cream

Tea & Coffee

£55pp