Starters

Butternut Squash Soup, Crème fraiche & Pumpkin seeds

Citrus Cured Salmon, Fennel & Clemintine Salad

Spiced Duck Croquettes, Hoi Sin, Sesame & Mango

Heritage Tomato & Burrata Salad, black olive

Chicken Terrine, Ceaser salad

Beetroot, goats cheese & Hazelnuts & Endive salad

Mains

slow cooked shoulder of lamb, Root Vegetable Mash, Tenderstem Broccoli & Thyme Jus

Breast of chicken, crispy leg, dauphinoise potatoes, Onion puree & green beans

Pan roasted Hake, white beans, chorizo, mussels, samphire & dill

slow cooked feather-blade of beef, creamed mash potato, Winter kale, Port Jus

Miso glazed Aubergine, Nori roasted baby potatoes, Bak choi

Baked Celeriac, Potato & Watercress Salad, Pumpkin

Desserts

White chocolate Cheesecake, Passionfruit & lime

Vanilla Panna-cotta, forced Rhubarb, Honeycomb, Ginger Meringues

Dark chocolate Brownie, Espresso, Cocoa & Raspberries

Sticky Toffee Pudding, Salted caramel, Honeycomb, vanilla cream

Lemon Posset, shortbread, Winter Berries

Almond Tart, Bitter Chocolate & Brandy Ice Cream