



AUTUMN & WINTER MENUS
1ST SEPTEMBER TO 30TH NOVEMBER
1ST JANUARY TO 28TH FEBRUARY

MENU 1 @ £43.00 per person

Ham hock roulade with grain mustard & piccalilli, anchovy crostini
Chicken Supreme with Mushrooms, Artichokes and Masala Sauce
Lyonnaise New Potatoes
Selection of Green Beans
Apple, plum & frangipane tart with Crème Anglaise
Coffee and Petits Fours

MENU 2 @ £45.00 per person

Smoked fish terrine with saffron jelly & horseradish crème fraiche
Filet of Pork Escalope, sage Sauce, shitake & oyster mushrooms, chestnuts
Cocotte potatoes
Seasonal vegetables
Sacher Torte
Coffee and Petits Fours

MENU 3 @ £48.00 per person

Chicken liver Parfait, Grape & red onion chutney, toasted brioche
Mint & mustard cushion of Lamb with Madeira Sauce, trio of onions
Chateau potatoes
Glazed Carrots and Mange Tout
Vacherin with a warm Compote of Forest Fruits, Vanilla ice cream
Coffee and Petits Fours

MENU 4 @ £55.00 per person

Terrine of Duck with Pecan, Mushrooms, Cumberland sauce
Roast Sirloin of Beef Forestiere, Madeira sauce
Fondant potatoes
Broccoli Polonaise
Buttered Chantenay Carrots
Egg custard tart, nutmeg ice cream
Coffee and Petits Fours