



## Appetisers

Pave of gin cured gravadlax on rye with fromage blanc, snow pea shoots, black pepper and sesame tuile and confit of lemon salad

Carpaccio of lime beef on a split fine bean, shallot and pecan salad with shave parmesan and fresh lime juice oil

Font d'ambert panacotta, celery and apple salad, sweet roasted walnut crisp, goji berry cider vinegar and walnut oil dressing

Fish taster plate

- Salad of fresh crab, coriander, and paw paw with lime oil and a sesame and poppy seed tuile
- Warm thai lobster chowder
- Vodka cured salmon sushi noire on an edamame bean and pink ginger salad

Hot chorizo, smoked chicken and mango on a baby spinach and toasted pine kernel salad, with sweet basil oil and a parmesan crisp

Carpaccio of candied beetroot with mirin glazed mullet, orange miso, vanilla salt and fennel cress

Soda bread crostini with ribbons of 'foremans dry' smoked salmon, chilli cress salad and a roast hemp, poppy seed and lemon oil dressing

Seared king scallop on a pea and mint puree with a purple cabbage gazpacho

Starter trio

- Miniature red pepper and goats cheese tart
- Chilled watercress and garlic soup
- Green olive, pesto and tomato tapenade on a walnut and rye bread crostini

Smoked duck fillets and confit of duck brushcetta on a red onion marmalade with a tom berry and fennel cress salad and a celeriac remoulade

Blow torched bruleed parfait of duck with cornichon crostini, dandelion leaves and a kumquat and pink grapefruit salsa

Roast vine plum tomato buratta with walnut bruschetta and antipasto salad and roasted pink garlic cloves



## Main Courses

Manuka honey & lemon thyme confit of duck on crushed cannellini bean with baby spinach, rowanberry and roasted jus

Daube of beef fillet on a parmesan and parsnip mash with baby beetroot and parmentier vegetables in a barolo and shallot soup

Fillet of lamb sliced pink with petit pois a la Francaise, scallions, crushed jersey new potatoes and a paloise butter sauce

Vanilla Halen mon salt roasted sea trout served with mussels, scallops, clams and snow pea shoots with a cream saffron tea and lyonnaise cake

Pave of blackened cod with a green tea noodle and coco bean salad, a gingery shredded chinese green pickled ginger and red chilli

Loin of Hamptworth estate venison sliced pink, on spinach and caper potato cake with a chived creamed cauliflower and a slow gin and raisin jus

Slow cooked belly of pork with cox's fritters, sage and nut butter puree, warm micro plained cabbage blanc and seeded mustard

Steamed seabass fillet on lemon and hazelnut creamed polenta with spring onion, watercress chervil and vermouth volute

Roasted whole fillet of beef sliced pink on rocket and sweet potato mash with fine beans wrapped in pancetta and a pink corn and smoked garlic jus

Pot roasted shank of lamb on butterbeans, spinach, creamed garlic mash flavoured with capers and a red berry and claret reduction

Gloucester old spot pork and leek sausages on colcannon potatoes with freshly grated horseradish and fried shallot gravy

Harissa corn fed chicken fillet on a tomato, lentil and sweet potato mash with fig sauce vierge

Sautéed tofu with root ginger, chunky creamed peanuts and coconut, served with Thai style jasmine rice, a spicy coriander and cucumber salad, with carrot & chilli pickle

Purple chicory, minted ricotta and pine nut tarte tatin served on artichoke and purple potato salad with white truffle oil



## Puddings & Cheese

### Taster plate

- Banoffee chocolate box,
- Chocolate hazelnut brownie dusted with gold leaf and finished with a chocolate dipped strawberry
- Shot of banana and kahlua shake

Chocolate mocha parfait with a fresh vanilla cream, espresso jelly and almond biscotti

Passion fruit syllabub stacked with brandy snap discs and pistachio sugar cracknel

Toasted sesame and honeyed filo with lemon posset, mango and cardamom coulis and coriander cress

Toffee meringue hearts with red and black summer berries and a mint crème fraiche foam

Pear and apple tarte tatin with a warm pear William crème anglaise

Old english raspberry trifle, cones of raspberry jelly

### Trio of sweets

- Lavender scented hearts with fresh raspberry panacotta
- Chocolate hazelnut brownie dusted with gold leaf and finished with a chocolate dipped strawberry or black cherry
- Caramelised lemon tart with spun chilli sugar

Pimms jelly with cucumber foam, caraway biscuits and clotted cream

Demitasse of dark chocolate marquis with a pecan nut brittle

Raspberry and vanilla pod crème brûlée served with rose water tuile biscuit

Roast whole vacherin stuffed with thyme and shallots and oven roasted with muscat wine

Mature british cheese selection of hard and soft cheeses with quince jelly, honeyed figs, celery and charcoal savoury biscuits

