Pink Grapefruit

À LA CARTE MENU

TO START

Wild Boar Tortellini with a pear & parsnip velouté

Chicken liver parfait, apple jelly, fennel crisp and Melba toast

Half dozen Rock oysters with lemon, a champagne vinaigrette on a bed of seaweed

Rare tuna steak niçoise with, french beans, black olives and quails' eggs peppery leaves and cider-infused apple relish

Iced avocado and cucumber velouté with crème fraiche, mint and a touch of chilli

Warm spiced pork belly on an Asian salad with crispy leeks and coriander cress

A warmed salad of seared Halloumi, figs, pomegranate and a maple dressing

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MAINS

Grilled venison fillet, spring onion & chive mashed potato, Brussels sprouts, caramelised shallots, Chanterelles and our intense braising jus

Roast breast of duck, caramelised onion and fig tartlet, baby spinach, salsify puree, spiced red cabbage and a thyme jus

Scottish salmon fillet, bubble and squeak cake, steamed spinach and sorrel sauce

Moroccan roasted lamb rump with a chickpea, baby spinach and coriander tagine, with minted yoghurt

Goat's cheese and broad bean risotto with confit baby vegetables

Grilled seabass, shallot and artichoke tartlet, baby carrots, braised buttered potato tower and a white wine, green grape veloute

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To Finish

Lemon Tart with Pistachio and Lime Mascarpone Cream

Chocolate ganache tartlet and minted cream

Banoffee pie, blueberry compote and praline chocolate

Apricot and almond frangipan tart, vanilla cream, elderflower and gooseberry compote, apricot syrup

Individual Fresh Fruit Pavlovas with Berry Coulis

Cheese Board with homemade chutneys

Tea , Coffee and Petit Fours