



Autumn private dining menu 2022

STARTER

Braised pig cheek

Apple ketchup, chicory salad

Smoked Haddock Brandade

Haddock, pea chutney, curry butter, rocket

Harissa roasted parsnip

Ash rind goats cheese, salad

MAIN

Chestnut crusted brill

Roasted cauliflower, puree, Spelt risotto

Herb crusted lamb loin

Fondant potato, braised shoulder, cavolo nero, roasted carrot, lamb jus

Berber stuffed turnip

Poached turnip, berber ratatouille, basil puree, quinoa tabbouleh

DESSERT

Treacle tart

Pear compote, vanilla cream, spiced ginger syrup

Morello cherry parfait

Chocolate sponge, brandy poached cherries

Salted caramel tart

Chocolate ganache, salted caramel sauce