



Seasonal Menu Ideas

Winter

Three Course Dinner/Lunch

Starters

Deconstructed Stilton & Pear Tartlet with Walnut Dressing

Warm Poached Duck Egg with Black Pudding & Gloucester Old Spot Pork Lardons

Pan Seared Scallops with Beetroot Puree, Pomegranate Dressing

Main Course

Char Grilled Fillet of Hereford Beef, Roast Pumpkin & Parsnip Crisps

Pavé of Brill, Pommes Anna, Savoy Cabbage & Fondant Beetroot

Prune Stuffed Pheasant, Chestnut Rösti & Roasted Root Vegetables

Dessert

Toffee Apple Panacotta & Apple Crisp, Apple Tart & Green Apple Sorbet

Pear & Cinnamon Crumble Tart, Crème Anglaise and Sweet Cranberry Compote

Warm Chocolate Soufflés served with Fresh Clotted Cream & Clementine Jam





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Canapés

Sake Marinated Salmon with Soy, Ginger & Chilli Dip (Spoons)

Duck liver Parfait with Clementine Jelly

Oxford Blue Tartlet with Apple & Grape Chutney (Warm)

Ballotine of Corn Fed Chicken with Leek (Warm)

Oriental Home Smoked Duck Waffle Cones

Goats Cheese Crostini with Caramelised Red Onion

Mini Lamb Wellington

Warm Scallop, Eden Honey Roasted Parsnip Purée Spoon

