

Colette's

Sample Menus

March 2013

SONNET

To be enjoyed by the entire table

Roscoff Onion Poached in English Cider, Braeburn Apple, Lancashire Bomb

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Scottish Beef Tartare, Sour Cream, Water Cress, Sourdough, Horseradish

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Cornish Day Boat Monkfish, Heritage Carrots, Cuttlefish Sauce

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Cotswold White Chicken, Perigord Truffle, Cauliflower, Vacherin, Poultry Juices

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Comté Soup, Apple, Grape, Caraway

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Warm Manjari Chocolate Mousse, Banana, Salt Caramel, Malt

Six courses £75 | £125 inc. wine

NATURE

Bosworth Goat's Cheese Parfait, Beetroot, Iranian Pistachio

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Roscoff Onion Poached in English Cider, Braeburn Apple

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Organic Egg, Truffle, Baked Potato

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Roast Parsnips, Chocolate, Brussels

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Maris Piper Risotto, Young Leek, Oyster Mushroom

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Comté Soup, Apple, Grape, Caraway

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Earl Grey Custard, Seville Orange Marmalade Ice Cream, Vanilla Toast

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Coconut ice Cream, Chocolate Crumb, Coconut Cream

Eight courses £85 | £135 inc. wine

SYMPHONY

To be enjoyed by the entire table

Chilled Foie Gras, Pineapple, Puy Lentils, Ginger Bread

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Hand Dived Scottish Scallops, Peanut, Radish, Lime

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Scottish Beef Tartare, Sour Cream, Water Cress, Sourdough, Horseradish

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Comish Brill, Seaweed, French Sea Kale, Pickled Clams & Salsify

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Wiltshire Venison Loin, Parsnip, Pear, Brussels, Chocolate

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Comté Soup, Apple, Grape, Caraway

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Earl Grey Custard, Seville Orange Marmalade Ice Cream, Vanilla Toast

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Coconut ice Cream, Chocolate Crumb, Coconut Cream

Eight courses £85 | £135 inc. wine

HAIKU

Starter

Hand Dived Scottish Scallops, Peanut, Radish, Lime

Fowey Oysters, King Oyster Mushroom, Foie Gras, Tarragon, Mushroom Broth

Scottish Beef Tartare, Sour Cream, Water Cress, Sourdough, Horseradish

Roscoff Onion Poached in English Cider, Braeburn Apple, Lancashire Bomb

Main

Cornish Brill, Seaweed, French Sea Kale, Pickled Clams & Salsify

Poached Cornish Day Boat Monkfish, Heritage Carrots, Cuttlefish Sauce

Cotswold White Chicken, Perigord Truffle, Cauliflower, Vacherin, Poultry Juices

Wiltshire Venison Loin, Parsnip, Pear, Brussels, Chocolate

Dessert

Spanish Blood Orange Tart, Cardamom Ice Cream

Yorkshire Rhubarb, Lemon & Ginger Curd, Yogurt & Rhubarb Sorbet

Warm Manjari Chocolate Mousse, Banana, Salt Caramel, Malt

British & French Cheeses from our Menu

Three courses £65

If you are allergic to any foods please inform your waiter at the time of ordering.
Our Head Chef would like to advise all our meat dishes are cooked pink unless otherwise requested.
Prices are inclusive of VAT at the current rate.