

# MENU A

29.50 p.p.

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Spiced Parsnip Soup with Cinnamon Cream  
Seared Tuna Salad with Marinated Fennel  
Chicken Liver Terrine with Toasted Sourdough and Onion Chutney

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Fillet of Cod with Olive Oil Potatoes and Saffron Cream Sauce  
Corn-fed Chicken Breast with Chestnut Stuffing, Savoy Cabbage, Smoked Bacon, Red Wine Sauce Pan Fried  
Pumpkin Gnocchi with Mascarpone Cream and Wild Herbs

*Served with French Beans, Shallots and Lemon Oil*

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Glazed Lemon Tart with Candied Lemon Zest  
Dark Chocolate Brownie, Chantilly Cream  
Mars Bar cheesecake, Crème Fraiche

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Aspen Fries are available as a supplement at 2.00 per person

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at 7.50 per portion.

For all lunch or dinner functions of 14 or under, guests can choose on the day. For parties of 15 or above, pre-orders are required for each guest

# MENU B

34.50 p.p.

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Wild Mushroom and Chestnut Soup  
Oak Smoked Salmon with Baby Capers, Shallots, Toasted Sourdough Bread  
Baby Spinach Salad, Danish Blue, Walnuts, Avocado

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Fillet of Seabass with Jerusalem Artichoke Mash Truffle Dressing  
Rump of Welsh Lamb with Tomato, Aubergine and Basil  
White Truffle Tortelloni with Champagne butter Sauce and Wild Rocket

*Served with Roast Root Vegetables Glazed with Clover Honey and Crushed New Potatoes with Pea Pesto*

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Honeycomb Ice Cream with Warm Chocolate Sauce  
Warm Valrhona Chocolate Pot  
Eton Mess of Winter Berries, Chestnuts, Cream and Meringue

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