



Starters

Chicken Caesar Salad with Anchovies, Bacon Lardons & Parmesan Shavings

Smoked Salmon & Prawn Mousse Parcel with Lemon Mayonnaise

Warm Capricorn Goats Cheese with Caramelized Red Onion on Toasted Croute

Crispy Ham Hock Fritters, Spiced Apple Puree, Celeriac Remoulade

Marinated Vine Tomato, Red Onion & Bocconcini Mozzarella Bruschetta, Basil Pesto

Melon, Parma ham and Balsamic Glaze

Main Courses

Ribeye Steak with Pont Neuf Potatoes & Cognac Cream Sauce

Pan Fried Pork Medallions of Old Spot Tenderloin with Apple Potato Cake, Cabbage in a Cider Cream Sauce

Roast Supreme of Chicken with Bacon, Mushroom & Old Spot Pork Farce, Pommes Marquis Sauté
Green Beans with Tomato & Red Wine Sauce

Pistachio Crusted Sea bass Fillets on Soft Buttered Leeks, Pomme Puree & Saffron Emulsion

Baked Cannelloni with Mascarpone, Taleggio & Walnuts

Desserts

Individual Meringue with Forest Fruit & Fresh Cream

Raspberry Cheesecake, Raspberry Compote with a Vanilla Cream Sauce

Apple Tart Tatin with Vanilla Bean Ice Cream

Selection of Local English Cheeses with Duchy Biscuits & Garden Chutney

Coconut & Line Rice Pudding Mousse, Mango Sorbet, Toasted Almond Cookie