



# Plated menus 2019/2020



# Plated Menu

## Starters

- Chicken parfait with a port & brandy jelly topped with thyme butter and served on a toasted slice of fresh brioche bread
- Duck, pork & chicken timbale with grilled crostini & rich onion chutney
- Smoked salmon with a lemon crème fraiche served on a bed of pea shoots and soda bread croutons
- Roasted pieces of duck breast on a bed of hazelnuts, pears & chicory with a fresh raspberry vinaigrette
- Pressed ham hock terrine with house made piccalilli and soda bread
- Tian of Mediterranean vegetables served with a red pepper sauce (v)
- Goats curd salad topped with honey, figs and chopped walnuts (v)
- Grilled crostini with fig, creamed mozzarella, honey & cobnut with a rich balsamic glaze (v)
- Plum tomato, ricotta & basil timbale with toasted focaccia bread & dressed leaves (v)
- Roasted butternut squash & sage savoury panacotta served with a Shropshire blue dressed salad (v)

## Main course

- Herb crusted pan fried Atlantic salmon with hollandaise sauce
- Ballotine of chicken with smoked bacon, mushroom puree & caramelised onion & rocket cress
- Braised spiced old spot pork belly with fennel puree, crispy crackling, apple compote & braising jus
- Pan roasted British rump of lamb with lemon & garlic broad beans, spinach & sun blush tomato puree
- West Country braised brisket of beef with burgundy and truffle jus
- British lamb shank with cabbage leaf & sweet garlic puree
- Saffron roasted supreme of chicken with crispy chorizo, black pudding and a pea puree
- Twice roasted belly of pork with apple and calvados jus
- Wild mushroom, butternut squash & asparagus wellington served on a watercress sauce (v)
- Pan fried gnocchi, wild mushroom, asparagus, parmesan sauce (v)
- Roasted & caramelised red onion pastry crown set on a cranberry & brie cream sauce (v)
- Spinach, ricotta & sundried tomatoes in puff pastry served with a cauliflower puree (v)



*All served with seasonal vegetables tailored to the dish and a choice of potatoes:*

- Fondant potato
- Potato Dauphinoise
- Duck fat roasted potatoes with rosemary salt
- Pommé puree
- Boulangeré potatoes
- Lyonnaise potatoes

#### **Desserts**

- Elderflower panna cotta with wild strawberries & raspberry shortbread crumb
- Steamed chocolate & orange sponge topped with candied orange served with crème Anglaise
- Sticky toffee pudding with a rich butterscotch sauce served with vanilla ice cream
- Chocolate crème brulee served with Chantilly cream and tuille
- Assiette of mini cheesecakes including lemon, blueberry & chocolate
- Baked lemon and raspberry tart with a Chantilly cream rose and fresh berry coulee
- Chocolate & Raspberry roulade with a mixed berry coulee
- Classic English cheese board with a selection of cheeses, crackers & chutneys

*Why not have both a dessert & a cheeseboard and add this course to your meal for an additional £5.00 per head*



# Children's Menu

**Starter, main course, dessert and unlimited soft drinks - £20.00ph**

**Main course, dessert and unlimited soft drinks - £15.00ph**

*Suitable for children up to 12 years*

## Starters (optional)

- Tomato soup (v)
- Cheesy garlic bread bites with dipping sauce (v)
- Classic dough balls with garlic and herb dip (v)
- Melon slices with Parma ham and a mixed berry coulis

## Main Course

- Classic sausage and mash with onion gravy
- Fish goujons served with fries & coleslaw
- Chicken goujons served with fries and baked beans
- Spaghetti carbonara served with garlic bread
- Spaghetti Bolognese served with garlic bread
- Cheese & onion pie served with chips and garden peas (v)

## Desserts

- Sticky toffee pudding with ice cream or custard
- Treacle tart with ice cream or custard
- Knickerbocker glory
- Vanilla ice cream with a fresh fruit salad
- Trio of ice cream including chocolate, strawberry & vanilla