

AUTUMN MENU



STARTERS

TRIO OF SALMON

Lemon gel, cucumber, remoulade

TERRINE OF AUTUMN GAME

Pear and apple chutney, Rye toast

WARM GOAT'S CHEESE SALAD

Beetroot, candied walnuts

WILD MUSHROOM TARTLET

Garlic and parsley crust, aioli

MAINS

BRAISED BEEF RIB AND WILD MUSHROOM

PITHIVIER

Celeriac puree, red wine jus

MEDITERRANEAN VEGETABLE AND SUN

BLUSH TOMATO GALETTE

Crispy basil, sweet pepper sauce

CRISPY SEABASS FILLET

Curried mussels and salsify, spinach, potato dauphine

ROAST BREAST OF CORNFED CHICKEN

Braised leg, lemon & thyme pearl barley, chicken jus

DESSERTS

SALTED CARAMEL TART

Praline macaroon, ginger-vanilla ice cream

CHOCOLATE PAVE

Grapefruit gel, orange sorbet

BANANA MOUSSE

Chocolate, hazelnut, vanilla ice cream