

# FINE DINING MENU

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## STARTERS

Honey Roasted Parsnip Soup  
*Served with Smoked Lardons  
and Carrot Chips*

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Smoked Chicken and Herb Terrine  
*Served with Brioche Crouton  
Slices and a Watercress Salad*

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Breast of Duck  
*Served with Poached Pears in Spiced  
Red Wine and Toasted Walnuts*

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Beetroot Cured Smoked Salmon  
*With Chicory Salad, Horseradish Crème  
Fraiche and Pickled Cucumber*

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Charred Mini Leeks (V)  
*With Asparagus, Hazelnuts  
and Parmesan Crisps*

## MAINS

Slow Cooked Beef Brisket  
*Served with Potato Rosti, Roasted Baby  
Carrots and Pink Peppercorn Sauce*

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Twice Cooked Pressed Belly of Pork  
*Served with Dauphinoise Potatoes, Port  
Cherries, Parsnip Puree and Rich Pork Jus*

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Dill and Bay Baked Salmon Fillet  
*Served with Crispy Potato Cubes,  
Sapphire and Lemon Cream Sauce*

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Roasted Cauliflower Steak (V)  
*Served Parmesan Mash  
Potato, Asparagus and Oxford  
Blue Cheese Sauce*

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Spinach and Mustard Stuffed  
Chicken Roulade  
*Served with Fondant Potatoes,  
Asparagus and a Wild Mushroom Jus*

## DESSERT

Black Forest Ganache Slice  
*Served with Cherry Compote*

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Sticky Toffee Pudding  
*Served with Toffee Sauce  
and Clotted Cream*

Chocolate Torte  
*Served with a Berry and Mint Coulis*

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Warm French Apple Tart  
*Served with Crème Anglaise*