



SECOND-HELPINGS

Homemade food made with passion

TASTING MENU - suggestions

Listed below are some suggestions for you to choose from for your five or six (or seven or eight!) course tasting menu. The price you pay depends on the number of courses you choose and the choice of ingredients but are usually in the region of £50 to £60 per person (minimum six people)

Our Maitra D can pair each course with a delicious wine* to compliment your food which will make your experience that extra bit special!

These dishes are examples only we can design a unique, bespoke menu to suite your tastes so everyone enjoys everything! As the seasons change, so will the options!

Food intolerances/dislikes are always taken into consideration and we try to accommodate and adapt our menus as closely as possible, or offer alternatives.

NON-MEAT

Marinated Beetroot with Goat's Cheese and Beetroot Dressing & walnut granola

Twice baked cheese souffle in a cream sauce with pancetta

Twice baked cheese souffle with salad & walnuts/pomegranates (lighter option than above)

Mixed Mushrooms with garlic & Emmental cheese

Caesar Salad in a Parmesan basket

Goat's cheese coated in panko breadcrumbs served with a tomato salsa & honey drizzle

Croquettes with a zingy apple chutney (various options containing meat, poultry & fish available)

Burrata with chargrilled grapes and basil

Goat's cheesecake with red onion jam

Gratin of roasted butternut squash, leeks, sweetcorn and hazelnuts with a cheese, cream sauce

Various tartlets in a crisp pastry served with salads (many options available)

Seasonal soups & veloutés

Pasta and gnocchi dishes

FISH

Gravadlax with pickled cucumber and cauliflower in a horseradish sauce

Kalonji Jhinga Prawns

Tempera Miso Cod with Seaweed

Lobster Ravioli

Poached Lobster Risotto

Salmon Tartare with crème fraiche and dill vinaigrette

Tian of crab, avocado & plum tomatoes (can replace crab with lobster or prawns)

Endless Cod, Salmon, Monkfish dishes available

MEAT /POULTRY & GAME

Teriyaki Beef with Pickled Vegetables
Duck Confit with a Butternut Squash Velouté & Soy Jelly
Pancetta-wrapped organic chicken breast with a tomato, pine nut & basil stuffing
Roasted Quail in a tomato & tarragon dressing
Beef Carpaccio
Beef Tartare with confit egg/fried quail's egg (optional)
Tender pink herb coated lamb fillet with peas, shelled broad beans & smoked bacon
Pork Belly with apple purée

SWEET /CHEESE

White Chocolate Parfait with passion fruit sauce
Chilli Poached pears with star anise dust
Candied Oranges with Orange Jelly and Chantilly Cream
Strawberry Jelly Puree with Elderflower Yoghurt and Sesame Biscuit
Mini Lemon Meringue Surprises

Cheeses with aged balsamic, truffle honey and fruits

*conditions apply