**Starters**

*Please choose one from the following options:*

**Beetroot Cured Chalk Stream Trout with Horseradish Cream and Sourdough Bread**
(Fish-Milk-Gluten)

**(V) Heritage Beetroot Carpaccio with Horseradish Cream and Sourdough Bread**
(Milk-Gluten)

***

**(V) Butternut Squash and Cep Soup with Home-Made Bread**
(Milk-Gluten)

***

**(V) Thyme, Onion and Comte Cheese Filo Tart with Caramelized Walnut and Petite Salad**
(Egg-Gluten-Milk-Nut)

***

**Chicken and Duck Terrine with Sautéed Wild Mushroom and Home-Made Bread**
(Gluten-SO2-Celery)

**(V) Beetroot Tian with Sautéed Wild Mushroom and Home-Made Bread**
(SO2-Celery-Milk-Gluten)

***

**(V) Goat Cheese and Fig Soufflé with Honey Roasted Fig**
(Milk-Gluten-Egg)

***

**Roast Scallops with Celeriac Puree, Parsnip Crisps and Pomegranate**
(Crustaceans-Milk)

**(V) Shitake Mushroom and Cheese Fritters, Celeriac Puree, Parsnip Crisps and Pomegranate**
(Milk-Gluten)
Please choose one from the following option:

Filet of Cod with Fennel Custard, Bubble and Squeak, and Seasonal Vegetable  
(Fish-celery-Milk)

(V) Quinoa, Spinach and Feta Stuffed Squash with Bubble and Squeak, and Seasonal Vegetable  
(Gluten-milk-egg-celery)

Salmon and Scallop a la Nage with Julienne of Vegetable and Pomme Purée  
(Fish-shellfish-sulphur dioxide-celery-milk)

(V) Mushroom and Ricotta Ravioli a la Nage with Julienne of Vegetable  
(Gluten-egg-sulphur dioxide-celery-milk)

Rump of Lamb, Celeriac Dauphinoise, Seasonal Vegetable and Lamb Jus  
(Sulphur dioxide-celery-Milk)

(V) Aubergine Cordon Bleu, Celeriac Dauphinoise, Seasonal Vegetable and Tomato Jus  
(Celery-milk-gluten-egg)

Chargrilled Duck Breast with Barlotti Beans, Baby Vegetables, Chestnut Pesto with Red Currant Jus and Caramelized Orange  
(Sulphur dioxide)

(V) Goat Cheese and Watercress Soufflé with Barlotti Beans, Baby Vegetables, Chestnut Pesto and Caramelized Orange  
(Milk-gluten-egg-sulphur dioxide)

Chicken Supreme with Jerusalem Artichoke Risotto, Roasted Vegetable and Truffle Oil  
(Milk-celery)

(V) Herb Crusted Portobello Mushroom with Jerusalem Artichoke Risotto, Roasted Vegetable and Truffle Oil  
(Milk-Celery-Gluten)

Roasted Venison with Figs, Rosti Potato and Port Jus  
(Celery-Sulphur dioxide)

(V) Quinoa, Spinach and Feta Roulade with Figs, Rosti Potato and Port Jus  
(Gluten-Milk-Egg-sulphur dioxide)
Dessert

Please choose one from the following option:

Honey and Whisky Mousse with Honey Roasted Figs and Crushed Honeycomb
(Egg-Milk)

***

Praline Tiramisu with Poached Blackberry
(Egg-gluten-milk-nut)

***

Blackberry Crème Brulée with Orange Shortbread
(Egg-gluten-milk)

***

Baileys Cheesecake
(Milk-gluten-egg)

***

Salted Chocolate Caramel Tart with Macaroons, Ginger and Vanilla Ice Cream
(Egg-milk-gluten-nut)

***

Rhubarb, Ginger and Orange Crumble with Custard
(Gluten-milk-egg)

(Seasonal Fruit Plate also available with Special Dietary)

Tea, Coffee and Mints