

sample dinner menu

3 courses



grilled red mullet, tuna ballotine, aubergine caviar, smoked haddock beignet, sauce vierge

a tasting plate of duck to include smoked breast, confit leg, parfait

roast foie gras, chicory tarte fine, carrot & tonka bean puree, orange, almonds

seared john dory, crisp pork belly, young spinach, baby leek, sauce épice

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loin of george gow's lamb, a cannelloni of its own shoulder, jerusalem artichoke puree, glazed onions, broccoli, jus gras

roast halibut, parmesan gnocchi, cauliflower, wild mushrooms, spinach, fish velouté

loin of local venison, creamed cabbage, braised oxtail, pickled beets, celeriac, red wine jus

wild sea bass, roast root vegetables, butternut squash puree, cep dumpling, truffle jus

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raspberry soufflé, lemon sorbet (15 minutes)

chocolate and peanut butter crunch, vanilla ice cream, caramel

passion fruit cheesecake, coconut gel, mango sorbet

cheese trolley – (cheese can also be taken as an additional course at £7.50)

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£55.00 (included in resident's dinner, room and breakfast rate)

Good Food Guide 2017



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