



CARRIAGES MENU

STARTERS

Crispy Pork Belly

Breadcrumbs, Celeriac Remoulade, Pork Jus, Micro Leaves

Pan Fried King Prawns

Ricotta, Spinach Pancake, Sage Butter Sauce, Crispy Sage

Sweet Potato Brûlée Tart

Lemon Asparagus, Peas, Mint and Feta Sweet Potato Puree

Seared Pigeon Breast

Texture of Beetroot, Pigeon Jus

Butternut Squash, Turmeric and Ginger Soup

Garnished with Cream, and Butternut Squash Pieces

MAIN

Rump of Lamb

Lamb Croquette, White Onion Puree, Pickled Shallot and Lamb Jus

Guinea Fowl Breast

Wrapped with Parma Ham, Glazed Shallots and Wild Mushroom Jus

Red Snapper Fillet

Parsley Pesto, Brown Shrimp sauce and Saffron Rice

Juniper Rolled Venison Loin

Kale, Carrot Puree, Rhubarb and Ginger Chutney, Venison Jus

Potato and Gruyère Cheese Risotto

Wild Mushrooms, Topped with Watercress

SORBET

DESSERT

Mango Cheesecake

Oat and Honey Crumble, Passionfruit Curd, Mango and Passion Fruit Salsa,
Passionfruit Sorbet

White Chocolate Crème Brûlée

Strawberry Sorbet, Dark Chocolate Brownie, Strawberry Coulis

Blackberry Parfait

Apple Sponge, Compote Blackberries, Honeycomb and Yoghurt Sauce

Chocolate Fondant

Chocolate Tuille, Toffee Sauce and Vanilla Ice Cream

Cheese and Biscuit

Pickle, Savoury Biscuits and Grapes

Assorted Ice Cream

2 COURSES £32.00 | 3 COURSES £35.00 | 5 COURSES £39.00

Tea, Coffee & Petit fours. £4.00 | Additional local Cheese Board £3.50