

Starters

Smoked salmon ballotine with pickled beetroot, wasabi yoghurt and rosemary sea salad
Seared tuna sashimi, pomegranate seed, marinated fennel, samphire salad with mirin emulsion
Chimmi churri marinated sea bass with shaved fennel, walnut, lemon vinaigrette Tian of duck leg,
cucumber, spring onion, candied walnut, mango coulis
Ham hock terrine, confit of black cherries, quince jelly, toasted rye bread
Goats'cheese and basil twice baked soufflé with roasted red pepper sauce

Main course

Roast fillet of beef, braised potatoes, beech mushrooms, confit garlic spinach and asparagus, red
wine Jus
Roasted West Country beef fillet, with pickled red onion, spinach and noisette potatoes, burgundy
truffle jus
Roast rump of lamb, pea and mint mash, heritage carrot, courgette, lamb jus
Grilled noisette of lamb, crushed new potatoes with braised lamb shoulder, roasted heirloom
beetroot, rosemary and garlic jus
Red wine and herb marinated corn fed chicken supreme, mushroom and Lyonnaise potatoes,
herb jus
Coq au vin braised in red wine with lardons, baby potato, mushroom and shallots
Roasted cod, new potatoes with shallots and roasted garlic, spinach, red wine fish jus
Baked salmon fillet, pancetta mash potato with garden peas and onions, fish cream sauce

Dessert

Layered passionfruit and coconut mousse, lime meringue
Bitter chocolate cake, dulcify cremeaux, cocoa nib brittle
Blackberry mousse, pistachio sponge, pistachio ice cream
Black Forest cake with vanilla custard
Apple and almond crumble tart, vanilla ice cream
Chocolate fondant, raspberry coulis, candied pistachios and pistachio ice cream
Crème brûlée