

MENU I



STARTERS (please choose one)

Heritage tomato salad with soft Ragstone Goat's cheese, summer herbs and micro basil (V)

Pressed English ham hock terrine with parsley jelly, picallilli dressing and Tiny Tom tomatoes

Hot smoked salmon and prawn terrine with pickled cucumber and peashoot salad

Seared Aberdeen Angus carpaccio with shaved radish, truffle oil and Parmesan crisp

MAINS (please choose one)

Pea and Parmesan tartlette with Affilia pea shoot salad (V)

Crispy skinned salmon fillet, potato croquette, crushed minted peas with a citrus chive beurre blanc

Free-range roasted chicken breast with cannellini beans, pousse with a chorizo and sherry veloute

Confit Gressingham duck leg, smoked potato mash, fine green beans and peppercorn sauce

DESSERTS (please choose one)

Classic English sherry trifle

Lemon posset with crushed summer berries and langue de chat biscuit

Dark chocolate mousse with English raspberries and a chocolate shard

English raspberry pavlova with mixed berry compote

Optional Cheese Course £40 + vat per wooden board (one board per table of 10 people)

Selection of Irish and English cheese with celery, grapes, quince jelly wheat wafers

Coffee and homemade truffles