

WINTER CLASSICS MENU 2019

First Course

Smoked Salmon, Dill Blini & Keta Caviar
Sour Cream

Or

Stuffed Black Mushrooms
Oxford Blue, Quince and Cobnuts

Or

Cured Highland Venison
Parsnip, Squash and Croutons
Beetroot Thyme Dressing

Or

Smoked Haddock & Spinach Florentine
Poached Hen's Egg, Hollandaise, Pastry
Crescents

Or

Tian of Pressed Mediterranean Vegetables with Feta
Blood Orange, Chilli and Star Anise

Or

Artichoke Hearts, Brown Shrimps and Iberico Puffs
Whipped Herb Butter, Wild Garlic Oil



Smoked Haddock & Spinach Florentine
Poached Hen's Egg, Hollandaise, Pastry Crescents

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Main Course Ideas

Angus Fillet Steak

Wild Mushroom Gougère, Armagnac Demi-glace
Butternut & Potato Dauphinoise, Winter Greens

Or

Breast of Guinea Fowl, Chestnuts and Cognac

Baby Beets, Jerusalem Artichoke and Spinach
Hasselback Potatoes

Or

Monkfish Medallions, Crab Thermidor, Watercress Veloute

Trompette Mushroom Risotto, Chantenay
Carrots and Kale

Or

Filet Mignon of Roe Deer

Red & Green Grapes, Tarragon Veronique
Root Vegetable Rösti, Caramelised Leeks

Or

Lamb Duet

Pink Roasted Cutlets, Slow Braised Shoulder, Celery
& Carrot Julienne
Horseradish Mash, Rosemary Reduction

Or

Individual Steak & Kidney Pudding

Chiffonades of Red Cabbage & Savoy Cabbage
Red Onion Jus and Crispy Pancetta Shard



Rump of Lamb, Slow Cooked Hogget Croquette
Dates, Cumin and Masoor Dal, Spiced Savoy Cabbage

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Dessert Ideas

Chocolate Delice

Prune & Armagnac Truffle, Pistachio & Ganache
Macaroon, Iced Chocolate Mint Chip

Or

Pink Grapefruit Posset

Seville Orange Sorbet, Almond Tuille

Or

Treacle Sponge

Fruit Kissel, Lemon Syllabub

Or

Cardamom & Date Cheesecake

Persimmon Compote, Ginger Snap

Or

Shipwreck Apple Tart

Cider Brandy, Clotted Cream

Or

Chocolate Bread & Butter Pudding

Irish Whiskey Ice Cream

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Handmade Chocolates and Sweetmeats



Dark Chocolate Marquis
Pistachio Macaroon, Affogato