

# SPRING MENU

## CANAPÉS

Cheese and spring onion bites

Quail scotch eggs

Mini crab cakes

Devils on horseback

Pig cheek sliders

## STARTERS

Wood pigeon salad with pickled beets

Spiced carrot soup

Cheese, apple and spring onion tart

Open crab lasagne, pea puree and crispy sage butter

Spring chicken salad with radish, cucumber and mint yoghurt dressing

## MAIN COURSES

Slow roast spring lamb, hasselback potatoes, carrot puree and rosemary jus

Pan fried sea trout, crushed pea fricassee and sautéed potatoes

Twice cooked Gloucester old spot belly, spring greens, mash and five spice jus

Spring chicken stuffed with black pudding, braised baby vegetables in a light chicken broth

Taleggio, spinach and artichoke stuffed mushrooms

## DESSERTS

Chocolate brownie with cream

Rhubarb tart with Chantilly cream

Lemon cheesecake

Caramelised passion fruit and lime tart

# SUMMER MENU

## CANAPÉS

Smoked mackerel blinis  
Quail scotch eggs  
Black pudding and scallop bites  
Sweetcorn fritters  
Venison haunch slider

## STARTERS

Wild rabbit and mushroom salad  
Crab and corn pancakes  
Broad bean and pea salad  
Stuffed tomato with cheese, mushroom and fennel  
Braised beef rib with rich jus and pickles

## MAIN COURSES

Mackerel fillets, parmentier potatoes, fennel and gooseberry sauce  
Aged beef fillet, potato dauphinoise and Madeira sauce  
Parmesan and herb crusted cod, twice cooked fries, curried mushy peas  
Crispy chicken breast, corn puree, broad beans and straw fries  
Fennel tart with tomato and bean salad

## DESSERTS

Chocolate brownie with cream  
Gooseberry tart with Chantilly cream  
Lemon cheesecake  
Strawberry Eton mess

# AUTUMN MENU

## CANAPÉS

Quail scotch eggs  
Cheese and apple bites  
Devils on horseback  
Crispy pork and mushroom balls  
Mini game pie

## STARTERS

Pheasant, apple and walnut salad with a tarragon dressing  
Mussels in white wine and cream  
Roasted carrot and swede soup  
Cheddar, pear and onion tart  
Smoked haddock hash brown, free range hen's egg

## MAIN COURSES

Mallard breast, twice cooked chips, pumpkin puree and fig sauce  
Beef wellington, celeriac puree and roasted vegetables  
Grilled fillet of gurnard, apple sauce, leek and potato rosti  
Roast grouse with blackberries, roast potatoes and port wine jus  
Roast pumpkin, barley, quinoa and a buerre noisette

## DESSERTS

Chocolate brownie with cream  
Pear tart tatin  
Lemon cheesecake  
Apple and blackberry crumble

# WINTER MENU

## CANAPÉS

Cheese and leek bites  
Quail scotch eggs  
Mini fishcake  
Devils on horseback  
Oxtail sliders

## STARTERS

Pork belly and scallop with cauliflower puree and black pudding  
Spiced parsnip soup  
Apple, cheese and red onion tart  
Mussels in white wine, tarragon and cream  
Mini game pie with parsnip crisps

## MAIN COURSES

Braised venison with root vegetables  
Roast fillet of sea bass with parsnip puree and caramelised onions  
Aged beef fillet with potato dauphinoise and mushroom sauce  
Duck breast with Brussel sprouts and pumpkin puree  
Roasted pumpkin and sweet potato in a coronation sauce

## DESSERTS

Chocolate brownie with cream  
Chocolate coconut banoffee pie  
Lemon cheesecake  
Caramelised passion fruit and lime tart