



## AUTUMN/WINTER MENU

### STARTERS

**Cannellini bean soup (VG)**  
Winter root vegetable broth

**Chicken velouté**  
Wild mushrooms, focaccia Parmesan croutons

**Italian cured prosciutto**  
Celeriac and pear remoulade

**Scottish smoked salmon**  
Keta caviar, capers, crème fraîche and rye bread

**Heritage beetroot salad (V)**  
Goats cheese cream, crushed pistachios

**Vegetable terrine (V)**  
Kalamata olive tapenade

### MAINS

**Braised beef short ribs (GF)**  
Black garlic truffle mash and root vegetables

**Surrey farm roast beef sirloin (GF)**  
Cream of potato and parsnips, winter greens, reduction of Bishop's Stilton cream sauce

**Pork belly**  
Spiced pumpkin purée, noisette potatoes

**Lamb rump soft Parmesan polenta**  
Caramelised Roscoff onion and salsa verde

**Corn-fed chicken stuffed with tomato and fine herb cous cous**  
Pepperonata, Kalamata olives

**Roast Scottish salmon**  
Sauté spinach, vegetable strudel, lemon butter sauce.

**Roast cod fillet with garlic herb crust**  
Sweet potato, puttanesca sauce

**Butternut squash and pumpkin Risotto (GF)**  
Mascarpone, Parmesan and sage

**Ricotta spinach tortellini**  
Saffron butter and walnut sauce

**Vegetable Wellington**  
Sauté spinach, Parisian potatoes and herb cream

(V) Vegetarian, (VE) Vegan, (GF) Gluten free



## AUTUMN/WINTER MENU

### DESSERTS

**Passion fruit cheese cake**  
Almond Biscuit, Mascarpone

**Lemon tart**  
Crème fraîche

**Chocolate torte**  
Morello cherries and cranberry compote

**Poppy seed and chocolate bread pudding**  
Toffee custard

Please select one starter, one main course and one dessert for your entire group/party. Alternative dishes can be catered for separately, for those with special dietary requirements, allergies or intolerances.