



Sample Summer Menu

Act One: To Start

Feta, Orange and Heritage Beetroot with Blossom Honey & Mixed Leaves

Confit Duck, Coriander Leaves, Raspberry Dressing

Smoked Fish Mousse, Sourdough Toast, Caper Berries, Lemon

Houmous, Olives & Warm Pitta Bread

Act Two: Main Course

Roasted Corn Fed Chicken Breast, Sage & Onion Crumb, Sauté Potatoes, Buttered Kale & RedWine Sauce

Roasted fillet of Pork Salad, Caramelised Apples, Calvados, Sherry Vinegar, Micro Herbs

Pan Fried Sea Trout, Crushed Chive Potatoes, Samphire, Tomato and Dill Vierge

Fettuccine with Green Pesto, Toasted Pine Nuts, Garlic, Olive Oil & Fresh Parmesan

Curtain Call: Pure Indulgence Plates

Dark Chocolate & Vanilla Parfait with Salted Caramel and Pistachio Shortbread

Gin infused Blueberry Madeleine with Poached Pear & Lemon and Elderflower Liquor

Refreshing Homemade Sorbet with Mint Leaves

A selection of Neal's Yard Cheeses, Oatcakes, Grapes and Celery