

# LUXURY THREE COURSE MENU

## Antipasti Sharing Boards

Sharing Boards of Cured Ham & Salami, Sun Blushed Tomatoes, Buffalo Mozzarella & Wild Rocket Salad, Chargrilled Artichokes & Red Peppers, Oregano Marinated Olives, Italian Breads served with Extra Virgin Olive Oil & Aged Balsamic Vinegar Dipping Pots

## Starters

24 Hour Pulled Hereford Pork & Truffled Macaroni Cheese

Confit Duck & Pistachio Terrine served with Pickled Kumquat & Shizo Leaf Salad

Beetroot Cured Salmon served on Pumpernickel Bread with Sour Cream & Chives

Lemon, Vodka & Mascarpone Risotto served with Thyme Butter & Toasted Almonds (V)

Roast cauliflower with prune, capers, pumpkin seeds, kales, black garlic and pickled mustard seeds (Vg) (GF)

Spiced Carrot Falafel with Tomato Fondue and Crispy Kale (Vg) (GF)

Maple and Carrot Roasted Butternut Squash Soup (Vg) (GF)

## Main Courses

Roasted Fillet of Herefordshire Beef served with Homemade Triple Cooked Chips, Roasted Vine Tomatoes, Watercress & Rocket Salad & Bernaise Sauce

Hake served with Crushed Pink Fir Potatoes, Pea & Bacon Fricassee & a Buerre Blanc Sauce

Roasted Rump of Lamb served with Savoy Cabbage, Fondant Potato, Onion Soubise & a Rosemary Scented Jus

Rolled & Stuffed Belly of Pork served with Chive Gnocchi, Sun Blushed Tomato & Cavolo Nero Pesto

Braised Artichoke, Preserved Lemon & Green Olive Stew (Vg) (GF)

Rich mushroom parfait served with celeriac cooked in its own juice, hazelnut butter, red chicory dressed in hazelnut oil and pickled red cabbage (Vg) (GF)

## **Desserts**

Pistachio & Polenta Cake served with Olive Oil Jelly & Creme Fraiche

Coconut & Cardamon Panna Cotta served with a Mango Coulis

Chocolate Torte served with Kirsch & Black Cherry Ripple Ice Cream

Sauternes Poached Peaches served with Brown Sugar, Lemon Thyme & Raspberry

Soup & an Almond Biscotti

Cappuccino Semifreddo served with Baby Doughnuts

**£65 per person**