

## A la carte

### Starters

Requesfort, spinach, Fungi and baby onions "Tatin"

Smoked duck salad drizzled with raspberry balsamic

Seared sea scallops & cauliflower puree with a plum balsamic

Asparagus, lemon grass and wild mushrooms tart with garlic herb

Thai broth with Soya sauce & choice of chicken, salmon or beef served with bean shoot & egg noodles

### Main course

Avocado, spinach & wild mushrooms compote en creûte  
with a light Saint Agur sauce

Tournedos of beef fillet with foie gras & fondant potato,

Pert & butter jus

Noisette of venison with Chardonnay grapes jus, chicken & pistachio mousse barquette

Pepper crusted lamb fillet with a red onion & rosemary marmalade served with slow  
roasted root vegetables

Double roasted corn fed chicken breast on caramelised vegetables, chanterelle mushrooms  
& green apples

Roulade of pork fillet with blackberry stuffing, sweet potato tian & apple pastry cake

### Dessert

Hazelnut crème brûlée Pyramid with Eton Mess

Hot Italian chocolate fondant with Milk chocolate sauce.

Raspberry & Belgian White chocolate Bavarois

Avocado & spearmint Pannacotta with hinted mint Anglaise

Trio of chocolate chip brownie cheesecake with Brandy snap

& vanilla ice cream.

Stilton & Celery Platter with Californian seedless grapes, pear chutney &  
rustic bread

*Platter of fresh seasonal & tropical fruits.*

**£6.50**