AUTUMN/WINTER SAMPLE DINNER MENUS
(Rolls, Butter and Still and Sparkling Bottled Water are included)

Smoked Pigeon Breast with Serrano Ham and Lentil Salad
(V - Lentil Salad with Sun-blushed Tomatoes, Humus and Harrisa Yoghurt)

Chermoula Roast Round of Salmon with Preserved Lemon,
Cauliflower Purée, Spinach, Dosa Potatoes and Curry Oil
(V – Falafal with Preserved Lemon,
Cauliflower Purée, Spinach, Dosa Potatoes and Curry Oil)

Hot Chocolate Fondant with Saffron Poached Pear, Pistachios,
Honey and Yoghurt Ice Cream

Coffee and Mints

Roast Partridge and Leek Terrine with Plum Chutney
(V – Goats’ Curd and Leek Terrine with Plum Chutney)

Duck Leg Confit with Kumquat and Chilli Glaze,
Butternut Squash, Caramelized Shallot Mash
(V - Butterbean Kiev with Kumquat and Chilli,
Butternut Squash and Caramelized Shallot Mash)

Chilled White Chocolate, Banana and Peanut Bread and Butter Pudding

Coffee and Mints

Warm Gorgonzola and Leek Filo Tart with Beetroot,
Candied Walnuts and Pickled Walnut Dressing

Slow Roast Belly Pork with Plum Chutney, Onion Purée, Cabbage and Mashed Potato
(V - Butternut Squash and Brazil Nut Roast with Plum Chutney, Onion Purée, Cabbage and Mashed Potato)

Chestnut Profiteroles with Hot Chocolate Sauce

Coffee and Mints