



## **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**