



SET MENU 1

Trio of honeydew, ogen and watermelon with rosewater syrup, orange segments and freshly picked redcurrants.

Smooth baked chicken liver terrine served with homemade red onion and plum chutney and toasted lengths of French bread.

Homemade thick butternut squash and red pepper soup with paprika garlic croutons.

Marinated mozzarella cheese in crème fraiche with red chilli's, fresh oregano, and chives served on a salad of curley endive, rocket and plum tomato salad with a sweet reduced balsamic vinegar dressing.

Roast loin of pork with crispy crackling and bramley apple compote served with fried lyonnaise potatoes, courgette towers filled with parsnip puree and sage buttered chantaney carrots. Drizzled with reduced cider demi-glace sauce.

Pan fried supreme of chicken filled with chestnut mushrooms and tarragon farci on a light chive buttered mash and fried fine beans, with roasted shallots and deep red wine sauce.

Seared delice of fresh organic salmon with a warmed spinach cake and sauté new potatoes, fresh plum tomato puree butter sauce and tomato concasse.

Braised rump of beef braised in a homemade red wine passatta, served with a bouquetiere of rosemary roasted seasonal vegetables.

Tangy homemade lemon tart with crispy glazed sugar topping, served with melba puree, raspberries and quenel of thick double cream.

Traditional steamed suet roly-poly with pecan nuts, sultanas, cinnamon and prunes served with vanilla pod flavoured crème Anglaise and clotted cream.

Individual ramekin of apricot, apple and almond crumble with a scoop of vanilla ice cream and swirl of whipped cream.

Double chocolate bavaroise of white and dark chocolate with braised berry fruits in cassis liquer and double cream.