

SET MENU 2

Crisp filo pastry tartlet filled with wild mushroom duxcelle topped with thick and creamy Dorset Blue Vinney sauce and topped with pan-fried chestnut mushrooms, finished with rocket leaves and infused herb oil.

Puff pastry, plum tomato and basil tart with green pesto dressing and red pepper puree.

Pan fried cod cakes on a red pepper beurre blanc and topped with crispy breadcrumbs and capers.

Slices of marinated belly pork seared in sage oil and served on a crisp Caesar salad.

Rosettes of smoked salmon with cucumber, dill and natural yoghurt salad, with mixed leaves and cherry tomatoes, lime oil.

Seared cannon of lamb with rosemary, jus courgette towers with ratatouille, herby mash potato and seared cherry tomatoes in basil scented olive oil.

Roast whole fillet of beef topped with woodland mushrooms and lyonnaise potatoes, served with Madeira demi-glacé sauce, spinach cakes and baby carrots.

Pan fried duck breast flamed in brandy and served with celeriac and potato puree, whole shallots and steamed leeks, garnished with a rosemary crouton and served with piquant cassis sauce.

Roast corn fed chicken served on crisp Thai vegetable stir fry with lime and coconut dressing on a baked potato cake, drizzled with coriander oil.

Freshly rooted loin of pork, carved to order with caramelised red onions, thyme mash and stir-fried green beans.

Individual trifle of almond sponge, amaretto custard and topped with orange cream and crushed amaretto biscuits with chocolate shavings.

Cappuccino cup filled with baked chocolate cream and served with pecan shortbreads.

Eton Mess of whipped sweetened cream with fresh raspberries and blackberries layered between crushed meringue and blackberry puree.

All butter puff pastry case filled with caramelised apples and pears and surrounded by ginger flavoured crème-anglaise.