



Gourmet Dinner Menu

Winter 2017/18

Home cured Beetroot Gavalax

(Salmon or Trout from Lac Geneva when in season)

*with Wasbi ice-cream, beetroot coolie, beetroot carpaccio salad
and baby salad leaves*

Supreme of Guinea Fowl

*with a Madeira & Shitake or Porcini mushroom sauce, bacon wrapped
green beans, glazed baby carrots and truffled mash*

Tart Tartin with Vanilla ice-cream

Cheese Board

Chilled Goats Cheese Mouse & Warm grilled Goats cheese

with baby leaves and a prune & Cognac reduction

Slow Cooked Lamb Shank or Boeuf Bourguignon

*with Rosemary & Garlic roast Potatoes, and seasonal veg
or sage & garlic fageolet beans*

Chocolate Brownie with Vanilla Ice-cream

Cheese Board

Mediterranean Tapas platter

*Padron peppers, Charcuterie, red pepper Houmous, courgette dip
with honey & thyme, Tzatsiki, olives, griddled aubergine,
home made flatbreads*

Cod & Chorizo

*with spiced butternut squash purée, chargrilled artichokes,
griddled peppers and game chips*

Tiramisu



Boudin Noir (Black pudding)

or v. **Seaweed & avocado**

with wasabi pea purée, sprouting pea salad & a sweet, sour, salty, bitter
& umami dressing

Mushroom & Truffle Risotto or with **Pancetta**,
Griddled Courgette, Rocket & Red Pepper Salads

or

Venison (when in season) or **Seared Beef** with a *Chilli & Chocolate*
sauce, wilted spinach, Jerusalem artichoke purée & parsnips crisps

Lemon Tart with *Raspberry coolie & Myrtil meringues*

Cheese Board

Fresh Vietnamese style Spring rolls

with Chilli dipping sauce

Magret de Canard (seared Duck breast)

with a ginger & cherry sauce, Bok Choi, Mange Tout, sesame
asparagus & broccoli, and coconut rice noodles

or

Slow cooked Wild Boar stew (when in season)

with sage polenta & spiced baked apples

Lemongrass Sorbet or **Coconut Ice-cream** with *Ginger Mango soup*

Seared Scallop

with curried cauliflower purée, seared broccoli & toasted cumin seeds

Pan fried Salmon

with Coconut Dahl, *Spinach Blinis* and *red onion & sweetcorn bhajis*
or with Quinoa, *ribboned Courgettes* and *Carrots*
and a *Dill Beurre Blanc* sauce

Sticky Toffee Pudding with **Caramel sauce**

Cheese Board



Special Dietary Requirements: vegetarian, vegan, gluten or lactose free, diabetic & other dietary options are available on request.

Wine & Beer: we work with a local wine merchant, and have a carefully selected 'House' wines specifically matched to our menu. Alternatively you can order specific or recommended fine wines on a sale or return basis.