

GOURMET WINTER MENU

AT HOME SERVICE OR DELIVERY OPTION - MINIMUM ORDER APPLIES – PLS ASK FOR PRICES & DETAILS
VEGGIE & VEGAN, GF & DF OPTIONS AVAILABLE – INFORM US OF ANY ALLERGIES BEFORE ORDERING

Home cured Beetroot Gravadlax with Wasbi ice-cream, beetroot coolie, beetroot carpaccio salad and salad

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

Hot & cold Goats Cheese salad with baby leaves and a prune & Cognac reduction

Slow Cooked Lamb Shank or Boeuf Bourguignon with Rosemary & Garlic roast Potatoes, and seasonal vegetables or sage & garlic flageolet beans

Chocolate Brownie with vanilla Ice-cream

Mediterranean Tapas sharing platter: padron peppers, Haloumi, houmous, courgette dip with honey & thyme, Tzatziki, olives, griddled aubergine, flatbreads

Cod & Chorizo with spiced butternut squash purée, chargrilled artichokes, griddled peppers and game chips or sauteed potatoes

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 classic jus, wilted spinach, Jerusalem artichoke purée & parsnips crisps

Lemon tart with raspberry coolie & blueberry meringues

Asian style noodle soup

Magret de Canard (seared duck breast) with a ginger & cherry sauce, bok choy, mange tout, sesame asparagus & broccoli, and coconut rice noodles

Or

Slow cooked Wild Boar stew (when in season) or slow cooked belly pork with sage polenta & spiced baked apples or a shitake mushroom & onion gravy

Ginger, Mango & Butternut squash/Pumpkin cake with lemongrass sorbet or coconut Ice-cream

Seared Scallop with curried cauliflower purée, seared broccoli & toasted cumin seeds

Pan fried Salmon with coconut Dahl, Spinach, charred broccolini/Cavalo Nero/Kale, and red onion & sweetcorn bhajis

Or

with Quinoa, courgettes and Carrots and a dill beurre blanc sauce

Sticky Toffee Pudding with a salted tamarind caramel sauce and vanilla ice cream

--

WINE, BEER & SPIRITS

WE WORK WITH A LOCAL WINE MERCHANT, SEVERAL LOCAL BREWERS AND 2 LOCAL GIN MAKERS.

WE ALSO HAVE A CAREFULLY SELECTED 'HOUSE' WINES SPECIFICALLY MATCHED TO OUR MENU.
ALTERNATIVELY YOU CAN ORDER SPECIFIC OR RECOMMENDED FINE WINES