

Autumn Private Dining Menu

Wild Mushroom and Madeira Soup, Poached Quails Egg

Terrine of Ham Hock and Rabbit, Pineapple and Pink Peppercorn

Manor Cured Gravlox, Horseradish Cream, Pickled Cucumber

Tartlet of Goats Cheese, Onion Relish

Roasted Breast of Mallard, Fondant Potato, Blackberry Jus

Free Range Chicken, Artichoke Puree, Wild Mushroom and Parsley

Mackerel, Apple and Sage Fondant, Pearl Barley, Pancetta Risotto

Mille Feuille of Butternut and Spinach, Light Curry, Mango Sauce

Custard Tart, Passion Fruit Sorbet

Apple and Blackberry Strudel, English Custard

White Chocolate Brûlée, Dark Chocolate Sorbet

Artisan Cheeses, Tomato and Pear Chutney, Pickled walnut Bread
(£7.00 Supp)
