



GOLD MENU

£95 PER PERSON

CHOICE OF STARTERS

- Plum tomato soup with goats' cheese crouton
- Wild mushroom tart with poached egg and hollandaise sauce
- Ham hock terrine with tomato chutney and toasted granary bread
- Smoked haddock fish cakes with pineapple and chilli relish

CHOICE OF MAINS

- Breast of Devonshire truffle buttered chicken with fondant potato, baby leeks and wild mushroom fricassee
- Barbary duck breast with rosti potato, spinach and port sauce
- Pan-fried Scottish salmon with parsley mashed potato and shrimp butter sauce
- Wild mushroom and goats' cheese pancakes with rocket salad and hazelnut pesto

CHOICE OF DESSERTS

- Chef's selection of British and Continental cheese with grapes, celery and biscuits
- Lemon tart with raspberry sorbet
- Marble chocolate cheesecake with berry compote
- Honeycomb ice cream

Coffee and petit fours

Please choose one starter, one main course (plus a vegetarian option) and one dessert for the whole party