

Dinner Spring Summer '07'

Price for three courses, coffee, infusion and petit fours £65.00 Amuse Bouche supplement £5.50. Artisan Cheese and fruit course supplement £6.50. Your price will include our house cutlery and crockery.

Amuse Bouche

Confit Pork Hock Ravioli Creamed Pea Soup
Smoked Duck "Streaky", Watercress, Caramelized Orange Dressing
Walnut, Cambazola & Leek Tortellini
Asparagus Hollandaise "Shot"
Broad Bean & Green Pea Gazpacho, Crumbled Feta
Smoked Salmon "Ravioli" Dill Vinaigrette

Starter

Slow Cooked Spiced Pork Belly, Green Tea Jelly, Shiso Cress & Shitake Dust, Tamari Glaze, Apple Wonton
Seared Scallops, Black Pudding, Pancetta, Parsnip Puree, Maple & Chervil Root Dressing
Goat Cheese Fritters, Parsley Salad, Red Onion Compote, Chestnut Honey (v)
Duck Confit Empanada, Piquillo Peppers, Pomegranate Dressing
Cornmeal Crusted Foie Gras, Poached Rhubarb, Sauterne Sauce
Tempura of Lemon Sole, Garden Herb and Pickled Ginger Salad, Roast Corn Broth
Asparagus & Broad Bean Risotto, Garlic Leaf & Lemon Balm
Ballotine of Foie Gras, Spiced Pear Puree, Vanilla Balsamic
Cornish Crab Mayonnaise, Melba Toast, Tomato Vinaigrette

Mains

Grilled Goosnargh Duck with Honey, Orange and Pomegranate
Roast Best End of Lamb, Braised Cipollini Onion, Red Wine Reduction, Rosemary Oil
Roast Guinea Fowl, Wild Mushroom Ravioli, Fricasse of Broad Beans and Thyme
Pan Roast Halibut, Garden Herb Salad, Lemon, Pea Fondue
Roasted Monkfish, Grilled Chorizo, Asparagus, Red Wine Reduction
Baked Sea Bass, Piperade, Buttered Spinach, Langoustine Vinaigrette
Veal Rump, Soft Whipped Polenta, Asparagus, Artichokes & Girolle Mushrooms
Fillet of Beef, Braised Rib, Iced Shallot, Burgundy Five Hour Sauce
Ballotine of Goosnargh Chicken with Foie Gras and Morels, Sauce Vin Jaune
Black Olive Braised Endive, White Bean Puree, Jerusalem Artichoke, Roast Garlic Cream, Parsley Juice (v)
Roasted Shallot Tatin, Salad of Wild Leaves & Dandelion, Mixed Tomatoes, Parsley Reduction (v)
Millefeuille of Sweet Potato, Spinach, Nutmeg & Hazelnuts, Marinated Roast Tomatoes, Curry Foam (v)

Dessert

"Lemon Meringue Pie"
Valrhona Chocolate Tart, Clotted Cream
Manjari Chocolate Fondant, Caramel Ice Cream, Sea Salt, Flower Olive Oil
Treacle Tart, Cornflake Milk Ice Cream
Tarte Tatin of Peach, Lavender Ice Cream
Manchester Tart, Goats Milk~Vanilla Ice Cream, Raspberry Puree
Scents of Tiramisu, Coffee Doughnuts
"Toffee Apple"

Tea, Coffee, infusions and petit fours

Coffee, herbal infusions and handmade petit fours