#  Winter menu 2019.

## Meat starter £7.50, Veg starter £6.50, Meat main £16.50, Veg main £13.50, Pudding £6.50

All mains served with delicious seasonal veg which would be a good meal in themselves.

Pigeon breast on brioche with a beetroot and watercress salad

Black pudding scotch egg with an apple and kohl rabi salad

Venison carpaccio with a celeriac remoulade

Mini pork pie with pickled cabbage

Potted shrimps

Hot smoked trout salad with pickled carrots and black bread

Smoked haddock and bacon cheese on toast

Cauliflower and quinoa fritters with green sauce

Braised Jerusalem artichokes and leeks with goat’s curd on toast

Wild mushroom and walnut soup

\_\_\_\_\_\_\_\_\_\_

Glazed Talton Lodge ham

Slow roasted beef

Roast venison (if you are more than 8 you can have it two ways – pink and slow cooked)

Roasted Kite’s Nest Farm lamb or mutton (if you are more than 10 you can have some pink lamb and slow-roasted mutton)

Pheasant 2 ways (seared breast, leg confit)

Confit duck and rabbit

Thanksgiving turkey dinner with all the trimmings

 (min. 10 people)

Goose 2 ways (seared breast, leg confit)

(min. 8 people + £2pp)

Farinata (chickpea pancakes) with spinach, wild mushrooms and ricotta

Saffron and tomato rice balls with parmesan mayo

Beetroot and shallot tarte tatin

Celeriac and portobello mushroom steaks with mustard and apple mayo

\_\_\_\_\_\_\_\_\_\_\_

Blackberry and apple almond torte

Poached pear queen of puddings

Chocolate and chestnut torte

Chai flavoured rice pudding with a pistacchio biscuit

Damson bakewell tart

Orange jelly with chocolate sauce ice cream and madeleines

Chocolate sorbet, cinnamon icecream, and a biscotti

Platter of sweets (baklava, truffles, Florentines, and sticky semonlina cake)

English cheese platter (min. 5 people)