

September Table D'hôte Menu

£36.95

(including VAT)

Two course option Wednesday to Friday & £29.95pp (Including VAT)

Starters

Cream of Butternut Squash, Sweet Potato & Capsicum Soup
Lightly flavoured with coconut milk

Homemade Duck & Grand Marnier Terrine
Served with toasted brioche & a kumquat compote

Mille-Feuille of Finest Severn & Wye Smoked Salmon Layered with White Crabmeat & Prawns
(Supplement £4.50)

Timbale of Seasonal Melon Served with a Ginger & Mint Syrup & a Refreshing Lemon Sorbet

A Tossed Salad of Baby Leaves with Pancetta, Chorizo & Toasted Pine Kernels
Topped with a soft poached egg & garlic croutons

Main Course

Grilled Fillet of Salmon Nestled on a Pillow of Saffron Mash
Cordoned with a watercress butter sauce

**Strips of British Beef Fillet served in a Creamy Brandy & White Wine Sauce with
Fresh Tarragon, Tomato Concasse, Mushrooms & Diced Peppers**
Accompanied by a timbale of braised rice

Canon of English Lamb served with Garlic Baby Spinach & a Rich Rosemary Jus (Supp £7.95)

Sautéed Supreme of Cornfed Chicken filled with Brie & Wrapped in Parma Ham
Served on a pool of creamy fresh wild mushroom sauce

Paupiette of Grasmere Farm Pork Fillet filled with an Apricot & Sage Mousse
Accompanied by a rich madeira jus

Vegetarian

**A Filo Pastry Basket Dressed on a Pillow of Wilted Baby Spinach & Filled with a Cascade of
Button & Wild Mushrooms, In a Creamy Garlic & Herb Sauce**

All main courses are served with a selection of Fresh Seasonal Vegetables
& Dauphinoise Potatoes

If you would prefer an alternative, we can freshly grill you any of the following:

8oz prime sirloin steak, garnished with watercress, grilled tomato & field mushroom (+£5.00)

8oz prime fillet steak, garnished with watercress, grilled tomato & field mushroom (+£8.00)

Chateaubriand* with a bouquetiere of vegetables, (+£8.50 per person, multiples of 2)

Please note that there will be a slight time delay to allow this meat to rest sufficiently

Extras to accompany your steak

French fries (£2.95 per portion) / Green peppercorn & brandy sauce (£2.00 per portion)
Creamy mushroom & herb sauce (£2.00 per portion) / Port & Stilton sauce (£2.00 per portion)

Your Choice of Freshly Prepared Desserts

Or

A Selection of fine French & English Cheeses & Biscuits (Supplement £2.95)

**Coffee
&
Petit Fours**

All Food served in this restaurant is freshly prepared in our own kitchen...
We are happy to adjust our dishes to meet any dietary requirements you may have

If you have any concerns regarding allergens, please raise them with a member of staff prior to ordering.
For parties of 6 or more, a discretionary service charge of 12.5% will be added to the bill, all of which is shared among the staff.

