



Spring Dinner Menu

To begin with

Frogs legs

Onion risotto with pan fried frogs legs, garlic and poached quail egg

Red mullet

Butter poached red mullet fillets with black pasta and fresh herb dressing

Samosas

Spicy vegetable samosas with a smoked aubergine puree, coriander and coconut jelly

Rabbit

Warm rabbit terrine with Chantenay carrots

Crab

Salad of blue swimming crab with avocado ice cream, pink grapefruit and crab fritter £2.50 supplement

To follow on

Pancakes

Pancakes stuffed with cous cous, crispy asparagus, wild mushrooms and spinach

Shropshire pork

Local pork fillet with morels, garlic, white bean and marjoram ravioli in a creamed sauce

Local spring lamb

Slow cooked breast of lamb with Dauphinoise potato, butternut puree and a white port and golden raisin sauce

Organic salmon

Organic salmon fillet and Piri Piri hollandaise with peas and an asparagus, spinach and potato sandwich

Cornish lobster

Butter poached lobster with Springfield free range chicken, tomato fondue, chips and pancetta £5 supplement

To save room for

Pistachio

Iced pistachio parfait and banana Panacotta with toffee sauce, caramelized banana and crushed pistachios

Lemon

Lemon meringue roulade with toasted almonds and dark chocolate ice cream

White chocolate

White chocolate cheesecake with raspberry jelly and Bailey's ice cream

Vanilla

Toasted brioche with maple syrup and vanilla ice cream

Artisan cheese

Cheeses from the trolley with home made accompaniments £2.50 supplement

**2 courses £32.50, 3 courses £35.00 or
8 Course Tasting Menu £55 Per Person, Inc VAT**