



Spring Dinner Menu

To begin with

Mutton

onion risotto with smoked mutton, Grana padano and parsley crisp

Smoked Salmon

Scottish smoked salmon with cocktail sauce and tiger prawn toast

Samosas

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

Rabbit

Warm rabbit terrine with Chantenay carrots

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

Bream

Butter poached fillet of bream with Piri Piri hollandaise, peas, spinach and sauté potatoes

To save room for

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

5 courses £25.00 Per Person