

SAMPLE FINE DINING MENU

From £115 ex VAT

STARTERS

Rare Peppered Onglet of Beef, Celeriac Remoulade, Micro Herb Salad

Pan Seared Scallops, Cauliflower Puree, Chorizo Salsa

Woodland Mushroom, Sourdough Crostini, Burnt Artichokes, Olive Tapenade

MAINS

Slow Braised Daube of Venison, Smoked Squash Purée,
Roast Chestnuts, Fine Beans, Tawny Port Reduction

Oven Baked Sea Trout, Beetroot Purée, Gremolata Mash,
Aged Sherry Vinegar, Sautéed Tender Stem Broccoli

Chianti Pearl Barely Risotto, Salt Baked Heritage Carrots,
Coriander Pesto

DESSERTS

Warmed Cloutie Dumpling, Peat Smoked Whiskey Custard

Poached Pear, Drambuie Sabayon, Almond Paper Bake

Coffee, Chocolate, Vanilla Crème De Pâtissière

CHEESE

Selection of George Mews Cheeses, Artisan Crackers, Grapes, Figs, Chutneys