



## Table d'Hôte Menu



### Starters

Terrine of Guinea fowl, celeriac, truffle, Jersey Royals and asparagus

Curried crab, smoked cod, cucumber, coconut

Fine tart of heritage tomato, onion, goat's cheese, basil

Beef cheek ravioli, charred leeks and sweet potato

Home smoked salmon, pink grapefruit, beetroot, and kohlrabi

### Main Courses

Dingly dell pork fillet and pork cheek tortellini, charred baby leeks

Breast and leg of guinea fowl, sweet potato, Israeli couscous tagine sauce

Fillet of cod, courgette, smoked mussels, pine nuts

Seabass, spinach and artichoke with Israeli couscous

Butternut squash, risotto, goat's cheese, asparagus, pumpkin seeds

### Desserts

Eton Mess

Raspberries, white chocolate, pistachio

Baked lemon cheesecake with textures of lime

Liquid chocolate tart, orange sorbet, candied orange

Selection of cheese and biscuits

**£32.50 per person**